



<b>Name:</b>	<b>Pinot Nero</b>
<b>Denomination:</b>	Pinot Nero IGP Vigneti delle Dolomiti “Collina Zinzè”
<b>Wine:</b>	Pinot Nero 100%
<b>Type of cultivation:</b>	Intensive rows with à la Guyot pruning (9.730 plants/hectare)
<b>Production:</b>	50 hl per hectare
<b>Place of Production:</b>	Fruit of an extraordinary grape, Pino Nero Longariva has found its ideal soil and setting in the Collina Zinzè Vineyard on the Mount Baldo slopes. -Sano, Municipality of Mori
<b>Vinification:</b>	Fermentation on the skins for ten days. Ageing of the wine in small oak barrels for about a year
<b>Characteristics:</b>	
<b>Colour:</b>	Light lively ruby
<b>Smell:</b>	Distinctive bouquet of strawberries and wild roses
<b>Taste:</b>	Fresh and velvety in taste. Delicately spiced, pleasant and inviting
<b>Ageing:</b>	3-5 years. Over time it develops aromas of wild cherries, hints of red berries and black cherries
<b>Serving Temperature:</b>	16° - 17°
<b>Best with:</b>	Summer dishes and tasty main courses, carpaccio, cold meats and salami, medium flavoured cheese, red tuna fish.