

Pinot Nero

Ticino

Denominazione di Origine Controllata



<i>Production area</i>	<i>Tenimento dell'Ör in Arzo</i>
<i>Grape varieties</i>	<i>Pinot Nero</i>
<i>Colour</i>	<i>Cherry red tending to ruby.</i>
<i>Perfume</i>	<i>Intense and varietal, fine and fragrant, slightly vanilla.</i>
<i>Flavour</i>	<i>Harmonious and balanced, delicate and rich in varietal aromas, supported by soft tannins. Long and savoury.</i>
<i>Aging</i>	<i>Over 8 years</i>
<i>Alcoholic content</i>	<i>13 Vol.%</i>
<i>Vinification</i>	<i>Pre-fermentative cold maceration of about 5 days followed by alcoholic fermentation and a further pause on the skins. Malolactic fermentation and refinement of about one year in French oak barriques for a third new.</i>
<i>Service</i>	<i>It is advisable to serve at 18° C.</i>
<i>Gastronomic combination</i>	<i>Red meat and cheese</i>