

## PINOT NERO IGT TREVENEZIE



BRAND  
 GRAPE VARIETIES  
 PRODUCTION AREA  
 SOIL

TRAINING SYSTEMS  
 VINEYARDS ALTITUDE  
 HARVESTING PERIOD  
 VINIFICATION

AGING IN BOTTLE

COLOR  
 FRAGRANCE

TASTING NOTE

ALCOHOL CONTENT  
 DRY EXTRACT  
 SUGAR CONTENT  
 TOTAL ACIDITY  
 PH  
 CLOSURE TYPE

SERVING TEMPERATURE  
 STORAGE  
 PAIRINGS

Borgo Molino

Pinot Nero

Friuli Venezia Giulia

Of alluvial origin, flat and medium-textured, sometimes gravelly.

Guyot

30-180 mt. above sea level

Mid September

Initial de-stemming (separation of the berry from the stem). Fermentation through dynamic skin maceration at a controlled temperature of around 24-26 ° for about 12-14 days.

This is followed by racking and subsequently malolactic fermentation. The wine ages on the fine lees for about 4 months in steel tanks.

2 months in bottle

Ruby red with garnet highlights.

Fine, elegant and complex bouquet reminiscent of red fruits such as raspberry, cherry, strawberry and wild strawberry, to fade into refined notes such as coffee, cocoa and tobacco.

Harmonious, balanced, slightly acid flavor. Persistent with a slight tannic sensation with an elegant finish.

12,5 % vol.

32 gr/l

3,45 gr/l

5,5 gr/l

3,40

Cork

14°- 16° C

In a cool place, away from light and heat sources.

Wine of great versatility. Perfect for any meal that certainly prefers risottos, white meats, as well as red meats slightly seasoned, various tasty cheeses, but not too seasoned and cold cuts.



65 - 0,75 l

## TECHNICAL SPECIFICATION

### ARTICLE

EAN Code	8032638932691
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	12,50% Vol.
Height	25,00 cm
Width	9,25 cm

### PACKING

EAN Code	8032638934695
Kind	Case/Cardboard
Weight	8,30 Kg
N. cases per layer	16
N. layers per pallet	6
N. cases per pallet	96
Tot. bottles pallet	576
Height	26,0 cm
Width	29,5 cm
Length	19,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL