



Pinot Noir

Rocciadelfalco

Description: ruby red with light garnet-red hues, fresh and fruity bouquet with notes reminiscent of raspberry and cherry; full-bodied and harmonious flavour, with a tannic structure; the palate is elegant, persistent and fine.

Grapes: Pinot Noir 100%

Production area: Colli Orientali del Friuli, Brischis hilly area, at 350 meters above sea level

Soil: sandstone of eocenic origin

Breeding system: Guyot

Vines yield: 52 quintals / hectare

Vineyard: grassy - not irrigated

Density: 4,000 vines / ha

Harvest period: Late harvest, manually boxes with selection of the grapes

Winemaking: maceration at controlled temperature (75° F) with daily remontages to increase the release of colour and noble tannins from the skins to the must. Fermentation in stainless steel tanks.

Aging: in steel tanks, french oak barrels and finally in the bottle

Bottles: 0,75 cl

Serving Suggestions: excellent with meat and game dishes and with savoury aged cheeses.

Serving temperature: 61 ° - 65 ° F