



antonutti
Vini dal 1921



Pinot Nero

DOC Friuli



GRAPE VARIETY

100% Pinot Nero



SOIL

Pebbly plain with red clay deposits of moraine origin, Central Friuli region.



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2.5 kg of grapes per vine.



VINIFICATION

Soft crushing of the grapes harvested when they are perfect ripened. 10 days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 4 months part of the wine is aged in French oak tonneaux, while the remaining ages in steel tanks. Bottle ageing.



ALCOHOL - TOTAL ACIDITY*

13.00 % vol. - 5.50 g/L
* indicative values



TASTING NOTES

Light ruby red with shaded edges. It smells of small red fruits and delicate spices. The palate is warm, generous, persistent and outstanding.



PAIRING AND SERVICE SUGGESTIONS

Versatile red wine to match with food. Pairs very well with white meats, cured cuts, medium seasoned cheeses. Thanks to its freshness it can complement fatty fishes. Preferred service temperature ranges from 16° to 18° C in a thin large bowl glass.



AGEING POTENTIAL

4/5 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 - 0.375 L

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