

FAVÙGNĒ

Pinot Nero



Grape:

100% Pinot Nero | Puglia IGP Red

Training system:

Espalier

Harvest Method:

Manual

Primary fermentation:

15 days of prolonged maceration in steel containers.

Maturing & aging:

In steel containers, bottle aging.

Alcohol:

13.5° vol.

Res. sugar:

3.5

Acidity:

5.5

Characteristic notes:

Ruby red in color with purple reflections, it has spicy and balsamic notes on the nose. On the palate, it exalts the soft and velvety tannins, with good retro-olfactory persistence.

Pairings:

Ideal with meat in sauce and with mature, non-spicy cheeses.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style| Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Volumes Mc | 8.4kg.

Pallet:

84 or 105 parcels | 80x120x180 | 1.8 Volumes Mc | 950kg.