Pinot Nero Vigneti delle Dolomiti IGT





Tasting Notes
Intense and pleasant with sour cherries, raspberries and cranberries following one another on the palate

Floral	★★☆☆☆	**Spicy**	★★☆☆☆
Fruity	★★★★☆	**Balsamic**	☆☆☆☆☆

Recommended with
White and red meats, roasts in general, fillet steak, wildfowl and lamb

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

Manufacturer: Casata Monfort

Description

Origin
Hills of Meano (300 mt) and Cirè of Pergine (500 mt)

Grapes
100% Pinot Nero

Alcohol
13% vol

Vinification
Red-wine fermentation on the skins, malolactic and then refining in steel and then in bottle for further six months

Fining
Half shape = 6 months Full shape = 1 year



steel wood bottle