



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
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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