



## Pinot Nero Vigneti delle Dolomiti IGT




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

<b>Floral</b>	★★★★★	<b>Spicy</b>	★★★★★
<b>Fruity</b>	★★★★★	<b>Balsamic</b>	★★★★★



 **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