

Campo alle More

Pinot Nero Veneto IGT

Complexity of tones

The high hill, the excellent exposure to the sun and the wild blackberry bushes that surround it, create the ideal habitat for the vineyards that bestow fruity notes of extraordinary complexity to this Pinot Noir.

Grape variety: 100% Pinot Noir

Type of viticulture: Certified organic

Altitude: 450 meters above sea level

Exposure: South

Soil type: Clay and limestone

Vineyard extension: 4 ha

Vine training system: Guyot

Vineyard density: 10,000 vines/ha

Wine yield per hectare: 25 hectoliters/ha

Average age of vines: 30 years

Harvest period: September

Vinification

Meticulous selection of the hand picked grapes. After a delicate pressing, the grapes are left for approx. 20 days in special vats with punching down of the cap three times a day. No sulphites are added during the vinification process.

Malolactic fermentation

Yes

Maturation

At the end of the fermentation process the wine is drawn off and immediately placed into 228 lt split oak barrels from the Massif Central where it lays on its lees, with no racking, for 2 years. At the end of this period it is racked 3 times consecutively in order to clarify it naturally before being bottled – this way the wine needs not be filtered. The bottle ageing process proceeds for at least 8 months.

Analytical Data

Alcoholic strength: 14% vol.

Total acidity: 5,5 g/lt

Organoleptic Characteristics

Colour: Bright ruby red

Nose: An extraordinary complexity and dynamic succession of spicy red woodland fruit and wild cherry notes.

Flavour: Particularly rich and fresh for a Pinot Noir. Full in the mouth and velvety, of great elegance.

Serving Temperature and Food Matching

Serving temperature: 16° C

Recommended with: Red meat and game, cheese.

Bottle Sizes

0,750 Lt

1,5 Lt

