

PERMANI



PINOT NERO

IGT VENEZIA GIULIA

The elegant red

Grape variety: 100% Pinot Nero

Food matches:

goes well with first courses with meat sauces, red meat and seasoned cheese.



Serving temperature: 16-18°C

Tasting notes:

on the nose, aromas of red fruits such as cherry and raspberry emerge, accompanied by a hint of spice. On the palate, the wine is fresh and lively, with soft, elegant tannins.

Vineyards:

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

Harvest period:

middle September.

Vinification and ageing:

the grapes are destemmed, and the wine stays in contact with the skins for 10–15 days, depending on the vintage. The liquid is then separated from the solids, and the must is transferred to temperature-controlled stainless-steel tanks to complete fermentation. The wine then ages in the same tanks for another six months before being released.

Wine ageing potential: 3 years.