



PERMANI FRIULI SELECTION

PINOT NERO

IGT VENEZIA GIULIA

The elegant red

Grape variety:
100% Pinot Nero

Vineyards:
located in Romans d'Isonzo.
The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
middle September

Vinification and ageing:
grapes are destemmed and then left to macerate for 10-15 days, depending on the vintage, on their skins. At the end of maceration must is separated from skins and is poured in steel tanks at controlled temperature where the malolactic fermentation takes place. After that the wine ages in stainless steel tanks for 6 months

Tasting notes:
Ruby red color. At the nose reveals notes of red fruits like cherry and raspberry with some gentle spice. In the mouth it is fresh and lively with elegant tannins.

Food matches:
goes well with first courses with meat sauces, red meat and seasoned cheese

Serving temperature: 16-18°C

Wine ageing potential: 3 years



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