



BELCOLLE

VERDUNO - ITALIA

PIEMONTE DOC PINOT NERO

A French designation, the word "Pinot" translates to "Pine," as a reference to the way the grapes cluster together on the vine, similar to a pinecone. "Noir," also French, translates to "black," referring to the color of the dark, thin-skinned grape.



APPELLATION	<i>Piemonte DOC Pinot Nero</i>
GRAPES	<i>100% Pinot nero</i>
ALCOOL (%VOL)	<i>13,5%</i>
COLOUR	<i>Ruby red</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Cortemilia</i>
SOIL	<i>Sandy – Calcareous</i>
VINIFICATION	<i>After crushing-destemming, maceration and fermentation takes place in contact with the skins for over 7 days at a controlled temperature. The wine is then aged in oak casks for 6 months followed by a brief refinement in the bottle. Yeast: selected yeasts</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: exciting nose aromas of red fruits reminiscent of strawberry and raspberry, surrounded by pleasant spicy notes. On the palate, it is harmonious and velvety with an elegant structure and a soft but persistent finish. Tasting temperature: 18° C Meal coupling: pasta with rich sauces, red and white meat, medium and long ripening cheese.</i>