



CANTARUTTI ALFIERI

PINOT NERO IGT VENEZIA GIULIA 2020

VINE: international vine – 100% Pinot Noir

PLACE OF GROWING: in our own vineyard

PRODUCTION HECTARES: HA 1.71.00 ON HIGH HILL

HARVEST: beginning of September, exclusively by hand

WINEMAKING: As it happens for each red grape, by inoculating selected yeasts and enzymes that together with enological techniques and modern equipment allow to work grapes and musts without affecting the features of the grape. Using truncated cone and hot and cold temperature-controlled tanks permits to control the fermentation.

FERMENTATION: Maceration on the grapes occurs at a controlled temperature of 24°C for about 8 days in order to obtain a good extraction of the colour. Immediately after racking and after the must has been freed from the lees, it passes directly into small 350-liter barrels. in which it remains for approximately 16 months. In this period of time the malolactic fermentation also occurs which will make the wine more velvety and silky, with softer and sweeter tannins. After this period, a single mass is created which will then be bottled.

REFINING: Although it is a wine produced exclusively in exceptional years, it is usually bottled in early spring. It is par excellence the most difficult wine to vinify but which guarantees extraordinary results if followed well. Wine with an unequivocal and promising future.

FEATURES: It has a pale red color reminiscent of an unripe cherry. On the nose it is delicate and elegant with hints that bring to mind the small red fruits of the undergrowth which integrate well with the delicate perception of the wood. In the mouth it is long, typical which recalls its almost wild temperament but closes in a long, soft and elegant finish.

FOOD & WINE MATCHING: it is certainly recommended with white meats, but the excellent pairing with grilled fish and shellfish is worth trying. Also fresh and slightly mature cheese.

TEMPERATURA DI SERVIZIO SUGGERITA: 18°C



Recommended Glass:



WINE HUNTER
AWARD 2024