



PINOT NERO "PRENDO" 2022



GRAPE VARIETY

100% Pinot Nero

VINIFICATION

Fermented in stainless steel at 26 degrees centigrade, followed by aging in large Slavonian oak casks.

TASTING NOTES

Mouth filling and velvety, rich and elegant body with mild tannins. A fine aroma, delicious and fruity on the nose.

GOES BEST WITH

Grilled meat, roasts, game and mature cheese.

DENOMINATION

Vigneti delle Dolomiti IGT

Alcohol: 12,50% Vol.

Acidity: 5,1 g/L

Sugar: 2,6 g/L

Availability: 0,75l