



PINOT NERO LANGHE D.O.C.

Classification: Langhe D.O.C.

Variety: 100% Pinot Nero

Provenance: Canale (Cuneo)

Vinification and maturing: maceration on its own skins for approximately 7 days at 26°C. Aging in oak barrels and casks and afterward in bottle.

Organoleptic characteristics: ruby red color, bouquet of red currants and raspberries, great freshness and easy to drink.

Serve with: fish and meat dishes.

Serving temperature: 57°F

