FrancescoRotolo

CONFINIS

# PINOT NERO

## 2025

DOC Friuli Venezia Giulia

Pinot Nero is a very famous French grape variety which arrived in Friuli in the middle of the 19th century and immediately showed great capacity to adapt here, giving its best during fresh vintages. The result is an elegant and gentle wine that gains further hints and colours while representing the Friulian land.




**Grapes:** *100% Pinot Nero*

ANALYTICAL FACTS

**Alcohol % by vol:** *12,5 %*
**Sugar:** *1,9 g/l*
**Total acidity:** *5,6 g/l*

PRODUCTION NOTES

**Soil:** *Marlstone of Eocene origin (so-called "ponca")*
**Vine traning:** *Bilateral Cordons Guyot*
**Harvesting:** *First decade of September*
**Grape collection:** *Hand-harvesting*
**Yield:** *45 q/hectare*
**Fermentation:** *In stainless steel vats for 15-20 days at 18/20 C°*
**Ageing:** *In stainless steel vats for 7 months*

TASTING NOTES

**Colour:** *Soft red*
**At nose:** *Red flowers, like rose petals, compose the aromatic fragrance of this Pinot Nero, seasoned by small aromatic hints of blueberry*
**At palate:** *Soft and elegant wine, it has a taste of gentle red fruit, harmonic with an extremely agile and pleasant drink*
**Serving temperature**: *16/18 C°*
**Food matches:** *Appetizers, pasta dished with meat, noble poultry*

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