



# Italo Cescon Pinot Nero



**Varietal:** 100% Pinot Noir

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Veneto, Italy

**Production:**

**Alcohol:** 12.5%

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Ruby red in color. Provides an elegant bouquet suggesting fruit and rose petals. Contains abundant spices and provides a lengthy finish.

**Aging:**

6 months cement vats aging plus 3 months of bottle one.

**Winemaking:**

After crushing and destemming, it follows 4 days cold pre-fermentative maceration. Then 6/8 day of traditional one. Alcoholic and malolactic fermentation occur under controlled temperature of 20° C.

**Food Pairing:**

Roasted white meat, game, soft and mold cheese with jam and honey. Venetian tradition: “sopa coada” or gnocchi with Bolognese sauce

**Accolades:**