

Vigna  
**SASSO**<sup>TM</sup>



**PINOT NOIR**

**DELLE VENEZIE**

**Grape Varieties:**

Pinot Noir

**Production Techniques:**

*Wine-making:* After a careful selection of grapes, they undergo the traditional wine-making techniques for the red wines with contact with the skins at a controlled temperature (between 77° and 81°F).

*Storage:* The wine is then stored in stainless steel tanks until bottling. It must be conserved in a fresh and dry spot and protected from the light.

**Production Area:**

A first-rate wine, produced in some restricted areas among Veneto, Friuli-Venezia Giulia regions and the province of Trent.

**Alcohol:**

12% by volume

**Description:**

*Color:* Ruby red, garnet when aged.

*Bouquet:* Characteristic and delicate.

*Taste:* Dry, medium-bodied. Velvety. In the mouth, it becomes well-balanced and tempting.

**Serving Suggestions:**

Pinot Noir is almost certainly the most flexible red wine in food combinations, but particularly suitable to grilled and roasted red meats, poultry, game and seasoned or smoked cheeses. Serve at room temperature.