



LORENZON

PINOT NOIR I FEUDI

D.O.C. Friuli Isonzo

PRODUCING COUNTRY: Italy | Friuli Venezia Giulia

VARIETAL: 100% Pinot Noir

CLOSURE: Traditional cork

TASTING NOTES: Not very intense ruby red colour. Fruity and delicate aroma, complex tasting, enriched with aging and refinement in wood barrels. A wine of great class and structure, velvety on the palate, round, never aggressive.

VINIFICATION: Red wine vinification through Ganimede method, pumping over three times a day. Fermentation temperature was maintained approximately at 28°C. This is the best temperature for the extraction of colouring substances and tannins. After 13 days, the wine was drawn and pressed. After a month of refinement in stainless steel vats, the wine is racked to Slavonian oak barrels for further refinement, which lasts 8 months.

FOOD PAIRING: Game birds, red meat stews and roasts, tasty legume soups, medium aged cheese and smoked meat cold cuts.

SERVING TEMPERATURE: 16 - 18 °C

ALCHOL CONTENT: 12,5%

