



LORENZON

PINOT NOIR

D.O.C. Friuli Isonzo

PRODUCING COUNTRY: Italy | Friuli Venezia Giulia

Not very intense ruby red color. 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. The wine is vinificated through the Ganimede method, pumping over three times a day. Fermentation takes place under a temperature that is maintained approximately at 28°C. This is the best temperature for the extraction of coloring substances and tannins. After 13 days, the wine is 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.

VARIETAL: 100% Pinot Noir

FOOD PAIRING:

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

SERVING TEMPERATURE: 10 - 12 °C

ALCHOL CONTENT: 13%

