

PRIMO - Pinot Nero TreVenezie IGT



GRAPE VARIETIES

Pinot Nero.

PRODUCTION AREA

Veneto and Friuli Venezia Giulia.

WINEMAKING

The grapes are harvested in September. A classic red winemaking process follows, with maceration on the skins. The wine then ages in stainless steel tanks for a short period before being bottled.

TASTING NOTES

Light ruby red color. On the nose, it releases aromas of small red fruits and delicate spicy notes. On the palate, the light tannins give a full and pleasantly long taste.

FOOD PAIRING

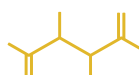
Ideal with cold cuts and cheeses, as well as first and second courses based on meat.



SERVING TEMPERATURE
16-18 °C



ALCOHOL
12%



ACIDITY
5,30 gr/L.



RESIDUAL SUGAR
3 gr/L.



BOTTLE

Type of Closure	Helix cork
Length:	80,5 mm
Height:	296 mm
Tare:	410 gr
Volume:	750
Gross Weight:	1200 gr
EAN Code:	8003503019526



CARTON

Length:	25 cm
Width:	17 cm
Height:	31 cm
Tare:	235 gr
Volume:	7200 gr
EAN Code:	18003503019523



PALLET LAY OUT

Size:	80X120
Type:	Fumigated
Cartons per layer:	19
Number of layers:	5
Cartons per pallet:	95
Bottles per pallet:	570
Gross Weight:	700 kg