

# RETROTERRA



# PINOT NERO

PUGLIA  
INDICAZIONE GEOGRAFICA PROTETTA  
ROSSO

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## ORIGIN OF THE VINEYARDS

Apulia.

## GRAPE VARIETY

Pinot Nero at least 85%.

## VINE TRAINING SYSTEM

Double guyot.

## SOIL

Medium-textured red soil.

## WINEMAKING AND MATURATION

Harvest of the grapes at phenolic ripeness reached, red vinification with fermentation on the skins at a controlled temperature. Maturation and refinement in stainless steel, with a short passage in wood.

## SENSORY ANALYSIS

Full and bright ruby, it smells of small berries, aromatic herbs, red flowers and spicy hints. Elegant, fresh, well balanced in the mouth with a good fruity persistence.

## ALCOHOL

13,5%.

## SERVING TEMPERATURE

14/16° C.

## FOOD MATCHES

Appetizers, pasta or risotto with mushrooms, roasted chicken, lamb and medium aged cheeses.