

AZIENDA AGRICOLA VILLA FIORITA



In 1987, various clones of Pinot Noir from Burgundy were planted in the rich soils of Villa Fiorita to make a high quality wine.

Nero di Villa is the result of meticulous work in the vineyard, thinning and selection of the bunches to obtain great structure and ageing potential and careful temperature control in the cellar during vinification.

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| Name: | Nero di Villa Piemonte Pinot Nero D.O.C. |
| Grape variety: | 100% Pinot Nero |
| Training system: | Guyot |
| Harvest: | September |
| Yield: | 4000 kg/ha |
| Vinification: | 10 days at 25 °C |
| Ageing: | 12 months in barriques |
| Alcohol content: | 14% |
| Colour: | deep ruby red tending to develop garnet highlights with age |
| Bouquet: | intense and characteristic with scents of small red fruits, spices and tobacco, with a background note of vanilla |
| Flavour: | warm, harmonious and velvety, with great persistency and characteristic tannins |
| Serving temperature: | room temperature |
| Bottle: | Special Burgundy, 75 cl and 150 cl. |
| Packaging: | cases of 6 bottles single wooden case for 1.5-litre magnum |