



PINOT NERO
VIGNETI DELLE DOLOMITI IGP
CENTA
Marco Donati

PRODUCTION AREA

From grapes of the sunny hills of Valle dei Laghi, near the Lake of Garda

GRAPES

100% PINOT NERO

WINEMAKING TECHNIQUE

Traditional maceration of the skins, temperature-controlled fermentation with pressings in stainless steel tanks

TASTING NOTES

COLOUR: deep red with purple tinges

NOSE: fruity with particular hints of wild cherry and black currant

PALATE: sapid, smooth and aromatic with a pleasantly bitter aftertaste

ALCOHOL: 13% VOL

SERVING TEMPERATURE

Serve at 18° C

FOOD PAIRINGS

Soups, white or red meats, particularly indicated for boiled meats

CONSERVATION AND AGING

Drunk in the year, but can age for five years