



PINOT NERO

The name DS stands for the initials of the surname De Stefani, the family that has been producing Premium wines in Veneto, Italy, for five generations. "Tra Mari e Monti" represents the true meaning of these wines, carefully crafted in Veneto between the Adriatic Sea and the Dolomite Mountains, where the perfect microclimate for the growth of grapes appears to be.

DS Pinot Nero has aromas of wild strawberries and violets, with notes of sweet spices. It has a sleek structure, with subtle, well-integrated tannins, a lively freshness, and an elegant aromatic persistence. It is ideal with meat-filled ravioli, truffles, tagliatelle with game ragù, chicken, lamb, roast pork, tuna, and vegetarian dishes. We suggest to serve at 16-18°C.

TECHNICAL SHEET



NAME OF THE WINE: Veneto IGT.

GRAPES: 100% Pinot Nero.

PRODUCTION AREA: north-east of Italy.

SOIL: alluvial very rich in clay.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000-8.400 vines per hectare trained with guyot system.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: end of August, picking up very ripe grapes, with a deep colour, a complete aromatic structure and smooth tannins.

VINIFICATION: destemming and crushing of the grapes, maceration for 10-15 days in special vessels at the temperature of 25-28°C, with frequent pumping over. After this period the wine is taken out and ends its fermentation exclusively with wild yeasts at controlled temperature in stainless steel vats. After malo-lactic fermentation the wine matures for some months on its noble lees in barrique at a controlled temperature.

ALCOHOL CONTENT: 13,5% by vol.

TASTING CHARACTERISTICS: intense ruby red color and intense aromas of wild strawberries and violets, with notes of sweet spices on the nose. The taste denotes a sleek structure, with subtle, well-integrated tannins, a lively freshness, and an elegant aromatic persistence.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: it is ideal with meat-filled ravioli, truffles, tagliatelle with game ragù, chicken, lamb, roast pork, tuna, and vegetarian dishes.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 30 years, reaching the top after 15 years from the harvest.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE (diameter x height): 87,6 x 252 mm.

BOTTLE AND CASE WEIGHT (full): 1,350 kg/bt, 8,6 kg/ct.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 7 layers of 16 cases, 112 cases per pallet, 672 bottles.

CASE SIZE (length x width x height): 280 x 195 x 265 mm.