

PINOT NERO

Grapes: Pinot Nero

Pinot Nero De Stefani expresses the noblesse of the grape type, the elegance and the subtle sapidity of the clayey, mineral-rich soils where it is grown. It has delicate cherry aromas and a spicy note of white pepper in the background. The wine presents soft silky tannins and harmonious body, which provide long ageing potential.

TECHNICAL SHEET

NAME OF THE WINE: Pinot Nero Venezia DOC.

GRAPES: Pinot Nero.

PRODUCTION AREA: it is produced in the Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where this vineyard is located, at about 10 km from the Adriatic Sea and at 50 km from the Alps mountains.

HISTORICAL NOTES: Pinot Noir embodies the natural completion of Alessandro De Stefani's dream, which began just when he was introduced to the world of this eclectic and grumpy wine by definition, a challenge that is a cross and a delight. Grumpy not for its sensory peculiarities, quintessence of elegance, drinkability and pleasantness, but for its selectivity in expressing itself only in territories with very particular characteristics. After a consolidated winemaking experience and the consciousness of being ready for this noble varietal, Alessandro truly believes that the mineral-rich land and his terroir can give a stylish, elegant and exciting wine.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

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

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.250 vines per hectare trained with Guyot system.

YEAR OF THE PLANTATION: 2010-2021.

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 ripe grapes, with a complete aromatic structure.

VINIFICATION: destemming and crushing of the grapes, maceration and fermentation at controlled temperature with frequent pumping over in concrete vats. The wine matures on its noble lees in oak barrique and then in the bottle.

TASTING CHARACTERISTICS: brilliant ruby colour, the scent is delicate and characterized by the aromas of cherries and a spicy note of white pepper in the background. The wine has silky tannins and harmonious body, which provide long ageing potential.

SERVING TEMPERATURE: 16-18°C.

FOOD MATCHING: ideal with pâté, beef tartare, grilled salmon and tuna, roasted poultry and seasoned cheeses.

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 vintage.

ALCOHOL CONTENT: 13-13,5% by vol. (it depends on the vintage).

AVAILABLE FORMATS: 750 ml; 1,5 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 82x300.

750 ml BOTTLE AND CASE WEIGHT kg (full): 1,21 kg/bt, 7,50 kg/ca.

750 ml BOTTLES PER CASE: 6.

CASES AND 750 ml BOTTLES PER PALLET: 17 layers of 6 cases, 102 cases per pallet, 612 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 515x310x105.

