
IMPERO

WINE DISTRIBUTORS

PINOT NOIR IGT

IMPERO COLLECTION PREMIUM, RED WINE



APPELLATION

Trevenezie, Veneto - Italy

VARIETAL COMPOSITON

Pinot Noir

ALCOHOL CONTENT

12%

WINEMAKING

De-stemming and gentle pressing. Controlled-temperature maceration 22-24°C on the skins for approximately 8-10 days in stainless steel vats. Ageing in stainless steel tanks for a few months. Refining in a bottle before release.

TASTING NOTES

Bright ruby red color. On the nose, elegant and fruity, with notes of fresh red berries and a delicate hint of spice. On the palate, harmonious, fresh, and easy-drinking. The tannins are light and silky, well-balanced by a pleasant sapidity that extends the fruity finish.

FOOD PAIRING

Highly versatile. It pairs excellently with charcuterie boards, medium-aged cheeses, pasta dishes with meat sauces, roasted white meats, and even rich fish stews. Served at 14-16° C.



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