
IMPERO

WINE DISTRIBUTORS

PINOT NERO DOC FRIULI

ANTONUTTI, RED WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITON

Pinot Nero 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

Soft crushing of the grapes. Ten days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 4 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.

TASTING NOTES

Light ruby red with subtle rim highlights. The nose reveals small red fruits and delicate spicy notes. On the palate, it is warm, balanced, and elegant.

FOOD PAIRING

All food pairing red wine. Ideal with white meats, cured cuts, medium seasoned cheeses, fatty fishes
Serve at 14-16° C.



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