



SINCE 1910

Stocco
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PINOT NERO



It is an international grape variety difficult to grow which in Friuli has found a region where to perform outstandingly.

It is ruby red in colour and, on the nose, it shows a sensation of raspberry, berries, and in some vintages, violet.

On the palate, it tastes fresh, dry with a softly bitter finish. It matches well with short maturing cheese, delicate meat, stewed fish, such as eel.

Denomination: IGT Venezia Giulia

Soil: flat land with clayey soil

Training system: modified Guyot

Density: 4000 vines per hectare

Harvest: manual

Bottle capacity: 750 ml.

Winemaking process: maceration at controlled temperature, delestage (rack and return) and remontage (pumping over), stainless steel ageing.