



STOCCO

SINCE  1910



PINOT NERO VIOLIS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

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.

Terrain type:

flat land with clayey soil

Cultivation system:

modified guyot

Density:

4000 plants to hectare

Harvest method:

manual

Bottle type:

0,75 l

Vinification:

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