



# BORGO FLOREANI

## PINOT NERO

Pinot Nero DOC Friuli.

- **Grape variety:** Pinot Nero
- **Vineyard:** Floreani in the municipality of Treppo Grande
- **Training system:** Double inverted, Cappuccina
- **Harvest period:** September
- **Vinification:** The destemmed grapes ferment in contact with the skins for 8-10 days, during which frequent pump-overs are carried out.
- **Color:** Light garnet red, transparent.
- **On the nose:** Rich, spicy, and aromatic with elegant tannins.
- **On the palate:** Confirms the olfactory notes.
- **Food pairings:** Cured meats and light cheeses, meats.
- **Serving temperature:** 14°/15°C in summer – 18°C in winter
- **Alcohol content:** 12% Vol.



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