

WINE NAME: PARADOSSO

PINOT NOIR

CLASSIFICATION: DOC

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: 100% PINOT NOIR

ALCOHOL: 12%

VINIFICATION

HARVEST: maceration on skins for 6/8 days

AGEING: in steel tank for 4/6 months

TASTING

VISUAL PROFILE: ruby red

OLFACTORY PROFILE: charming & fresh parfum, blackberry and blueberry notes with an harmonious undergrowth aroma.

TASTE PROFILE: enhances the balance between a fruity fullness and a tannic structure, a balance; great elegance

RECOMMENDED WITH: perfect match with porcino



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