

## TERRE MAGRE

### PINOT NOIR D.O.C. FRIULI

**GRAPE VARIETIES**

Pinot Noir

**PRODUCTION AREA**

D.O.C. Friuli

**SOIL TYPE**

Gravelly, sandy, rich in minerals

**TRAINING SYSTEM**

Spurred cordon

**PLANTING DENSITY**

High

**HARVEST PERIOD**

Second half of September

**RELEASE**

Late spring

**ALCOHOL CONTENT**

13% vol

**RESIDUAL SUGAR**

2 g/lit

**TOTAL ACIDITY**

5,3 g/ lit

**SERVING TEMPERATURE**

14 - 16° C

**RECOMMENDED GLASS**

Chalice glass

**AGEING POTENTIAL**

Four years

**FORMAT (ml)**

750

**VINIFICATION**

Red vinification is achieved with extended maceration for 20-25 days at controlled temperatures of 26° to 28° C. After its alcoholic fermentation, malolactic fermentation is induced with subsequent aging on fine lees until spring.

**ORGANOLEPTIC CHART**

Light red with shades of wild berries. Classy bouquet of cherry, raspberry, blueberry, prune and violet. Dry, full and delicate, pleasantly tart on the finish.

**FOOD PAIRING**

Excellent with red meats, game and aged cheeses that are not spicy.