

Quadri

*Pinot Noir Trevenezie IGT*



The grapes for this wine are harvested manually in mid September, followed by soft pressing and then fermentation at controlled temperatures in stainless steel tanks.

Grape varieties : Pinot Noir

Altitude : 450m ASL

Exposure : West

Soil : Deep, semi-fertile, well-drained and mineral rich

Tasting notes :

Ruby red with notes of cherry, licorice, and red berry fruit. Medium-bodied and low in tannin, this wine pairs well with salmon and is also great with poultry, pork and many other foods.

