

contempo

Pinot Noir 2015

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

This Pinot Noir goes through traditional red wine vinification at a controlled temperature between 23° and 25° C. It was harvested the first week of September and can be cellared 3-4 years.

TASTING NOTES

Ruby-red in color. This wine has a distinct and intense bouquet, which becomes more ethereal and elegant as the wine ages. The palate is dry, full, generous and refined, with tones of herbs. Great wine for roasted or grilled meats. Ideal with braise, salmi and game. It matches perfectly with filet, fondue and “cacciatora” rabbit. Excellent with hard aged cheeses.



REGION: IGT delle Venezie, Italy
ORIGIN: Triveneto areas
VARIETAL: 100% Pinot Noir
VINTAGE: 2015
ACIDITY: Balanced

ACCOLADES:

- ◆ **91 POINTS** ~ Just Wine Points
(*latest rating)

