

PINOT NERO 2023 Rubicone IGT

ALCOL: 14°

*The finest expression
of our wine project is a
surprising explosion of
scents/aromas of the
Varignana lands.*



GRAPES:

Pinot Noir from west-facing vines.



SOIL:

Mix of blue clays and calcareous sands.



VINIFICATION:

Harvesting of fully ripe grapes, delicate destemming and cold maceration before fermentation in concrete. Ageing in concrete and wood for the year following the harvest.



TASTING NOTES:

This Pinot Noir has an elegant ruby red color. The nose opens with scents of violet and small ripe dark-red fruits. Rose petals accompany the spicy, tobacco finish. The wine is full-bodied and velvety on the palate, juicy with clean, well-defined fruit; the perfect balance of components heightens the drinking pleasure and delicate persistence. Serve at 16-18°C.



PACKAGING:

Boxes of 6 x 0.75 L. bottles.