



**BORGO MAGREDO**

*Anticipare il Domani*

## PINOT NERO

*Friuli Grave DOC*

The prince of elegance among red-grape varieties comes from vines that are 20 to 25 years old, cultivated directly by the company's agronomists. Grown according to the Guyot method, these vines produce a maximum of 55 tons of grapes per hectare, so to obtain fruit of the highest quality.

The grapes are harvested around the first week of September. They are de-stemmed and the skins remain in contact with the musts for 5 days before being pressed. Fermentation is carried out in steel containers kept at controlled temperatures. Part of the wine completes the malolactic process in barriques. The wine is then assembled and refined in steel. The bottling process follows and the wine is left to rest in glass for at least two months.

In the glass, it's a nice red hue that's not particularly intense, as is typical of Pinot Nero. It gives off intense scents recalling small red berries, cherries and wild violets. The mouth will perceive the wine's good structure and it's easy on the palate thanks to its soft rotund nature. Well-balanced on all levels, it has good persistence and an excellent aromatic nature.

