

Tenuta Sant'Anna

Pinot Nero FRIULI DOC

Pleasant and fresh, Pinot Nero Friuli DOC is an everyday red wine, smooth and fruity.

GRAPES	Pinot Nero
GRAPE YIELD	Approximately 7.000/8.000 kg/ha
AREA	Friuli high plain, Western Friuli, Spilimbergo
ALTITUDE	130 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	4.000 plants per hectare
AGEING	Cement tanks
VINTAGE	2020
ANALYSIS DATA	Alcohol 12% vol Total acidity 5,6 g/l
AGING POTENTIAL	3/4 years

Production area

The terroir is alluvial, predominantly gravelly or stony, defined as "claps" in Friulian. The Friuli high plain guarantees a wide temperature range between day and night that exalts the aromas, the fragrances and the elegance of the grapes. The temperate climate is aided by the presence of the Friuli Dolomites, which serve as protection from the cold north winds and facilitate the mitigating effects of the Adriatic Sea to the south.

Winemaking

Destemming and crushing are followed by 2 days of cold maceration. Vinification takes place in stainless steel tanks with daily pumping over and maceration over skins for 2-3 days at a temperature of 25-28°C. Racking and the end of fermentation take place without skins. It is followed by malolactic fermentation and aged in cement tanks.

Taste

COLOUR: Red, not particularly intense.
BOUQUET: Hints of red fruits and wild strawberries.
PALATE: Delightful and fresh with soft and well-rounded tannin.

Pairing

Perfectly paired with charcuterie and medium matured cheeses, first dishes like a delicate risotto. Nicely matched with grilled lamb and chicken as well.

