

IL PORTORE



APELLATION	PINOT NOIR IGT VENETO
BARCODE	634682000609
PRODUCTION REGION	The verdant sun-kissed expanses that open out north of the city of Treviso
VINIFICATION	The Pinot Noir grapes are harvested during the second ten days of September. They are then crushed and immediately subjected to flash-pasteurization at a temperature higher than 87 C. Right afterwards the must is placed in temperature-controlled germ-free fermenting vats for alcoholic maceration to take place by means of selected kosher-approved varietal yeasts, and with the aim of extracting colouring substances and varietal aromas. After this stage, which lasts 10-15 days, the lees are drawn off the Pinot Noir, which is then racked and placed in steel containers where the refining process occurs. Before bottling the wine is clarified in order to be softened.
TASTING NOTES	Dark, ruby-red wine which acquires garnet nuances if left to rest. The elegant bouquet reveals notes of blueberry and wild blackberry, while on the palate it releases pleasantly soft, floral sensations, enhanced by a hint of talc and offset by a mildly tannic aftertaste. Medium backbone and texture.
FOOD AND WINE PAIRING	Excellent accompaniment to boiled meats and cold cuts, especially spiced lard. Soups made with legumes bring out the very best in this intense wine.
SERVING TEMPERATURE	18° - 20° C.
ALCOHOL CONTENT % VOL	12
RESIDUAL SUGAR LEVEL % VOL	0.5
TOTAL ACIDITY gr/lt	5.30
So2	100
BOTTLE TYPE	Bordeaux Gold Leaf
BOTTLES per CASE	12
CASES per LAYER	16
CASES per PAL	80

"Technical information is for guidance only and is not binding"

TOSER VINI S.P.A.

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