


PINOT NERO MARCA TREVIGIANA IGT LEVIGATO

2025 | Red Wine



 Italy, Veneto

Soligo

8008170000556

Case Size: 6

Garnet red with bright limpidity. Fruity hints of blackberries, red currants and Marasca cherries against a spicy background of black pepper and liquorice, closing with hints of violet. Fresh to the taste with an elegant and light tannin. This persistent flavour leaves an aftertaste of small red fruits.

Vinification:

Grapes are collected when fully ripe in order to maximise the aromatic characteristics of the grape. The grape harvest generally takes place in the 2nd half of August. Bunches are harvested manually and once they reach the wine cellar, the fermentation process starts and lasts for 20 days with the skins in stainless steel tanks. The wine is stored in tank for a short period before racking. The wine is then transferred to barriques and tonneau (30hl oak barrels) for 12 months ageing. The wine is then bottled and stored for 1 to 2 months before release.

Grape Varieties: Pinot Nero

Classification: IGT | **ABV:** 12.5% | **Closure:** Natural Cork