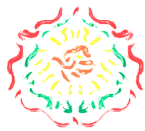


Pinot Noir IGT Veneto



ANGELINI



Region: Veneto

Varietal: 100% Pinot Noir

Vineyard: Family-owned hillside vineyards

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 400-800 feet above sea level

Total Production: 3500 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at 20°C for 7-10 days. A final refining takes place before bottling and release.

Alcohol Content: 12.5%.

Residual Sugar: 3g/liter

Color: Bright Ruby red.

Bouquet: Bright berry notes with candied apple nuances.

Tasting Notes: Velvety mouth feel with soft crushed cranberry notes and a plum finish.

Food Pairing: Pairs well with grilled seafood dishes, risotto dishes and many white meat dishes.

Ageing: 3-5 years

Serving Temp: 68°F (20°C)

UPC: 783655001096

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WINE, LTD.

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