



Area: Monte Calvarina, Verona

Grape: Pinot Noir 100%

Soil: Volcanic

ASL: 580 meters

Exposition: South

Area Under Vines: 1,5 H.a

Vineyard Age: 20

Yield per hectare: 80 q.li

Acidity: 5,4

pH: 3,40

Sugars: 0 g/l

Sulphites: 70 mg/l

Alcohol: 13% vol.

Production: 6000 bt

Rosso Fumo

- Barrique Limited Edition -

VINIFICATION

Manual collection in cassettes during the third week of September. Pressing and maceration in the tank for about 15 days. After fermentation, the wine is aged in second-pass French oak barrels for three years and then for a further 18 months in steel tanks. Subsequent aging in bottle for about 7/8 months.

DESCRIPTION

- Garnet red color, bright and vivid transparency, good consistency.
- Elegant and complex bouquet, with pleasant hints of ripe red fruit: plum, cherry, medlar and black figs, then dates and mulberry blackberries. The spicy notes of black pepper in large grains, cloves and nutmeg, give a pleasant spicy aroma. Followed by a light licorice, sandalwood and patchouli, then a sweet smoke of carob, toasted hazelnut, roasting and dark chocolate. On the finish emerge mineral notes of graphite and basalt, accompanied by sensations of essential oils and woods reminiscent of rough ebony.
- The mouthfeel is fresh and juicy, dry, warm, pleasant sapidity and persistence. Fine, balanced and very elegant. The mellow and smooth tannins accompany the delicate woody sensations that enrich the sip without covering the other aromas. The flavor, once ageing, show ripe red fruits and spicy notes.

Serving Temperature: 12/14 °C

Longevity: 7/10 years

FOOD PAIRINGS

A warm, complex and elegant wine. We suggest the pairing with first and second courses of meat and game:

- Pappardelle with wild boar sauce
- Fiorentina
- Picanha and grilled meat
- Fillet with black truffle



The chef's advice

Risotto with butter and smoked ricotta, flavored with roast sauce