



ponetro

pinot noir



Classification: Pinot Noir Umbria Indicazione Geografica Tipica

Grape variety: 100% pinot noir

Vineyards: spurred cordon with 6,000 vines per hectare; altitude 450 m s.l.m.; average yield per hectare 50 q.

Vinification: vinified in steel tanks at a controlled temperature.

Aging: French oak barriques for about 6 months and next short in the bottle.

Tasting notes: bright ruby red color, full taste with soft and pleasant tannins. The passage in Barriques enhances the fruity aromas and gives spicy aromas.

Pairings: It goes perfectly with red meat dishes, truffles and structured pasta dishes.

Serving temperature: 18°C

Fattoria di Monticello Società Agricola srl

Voc. Ponetro, 66 Fraz. Ripalvella – San Venanzo (TR) - Italia

www.fattoriadimonticello.it