

TENUTA DEL MORER PINOT NOIR

Type: RED

Varietal: PINOT NOIR

Country: ITALY

Region: FRIULI

Sub-region: ISONZO DEL FRIULI



This personality Pinot is elaborated with grapes from DOC Isonzo del Friuli, through Ganimede fermentation method. In this process, the carbonic gas itself created by the fermentation is used to pump the liquid over the bark, resulting in a more extractive and uniform maceration. After the fermentation, it performs a stage in French oak for 6 months and is filtered before bottling. It is a red that will benefit aeration in decanter (45 minutes at least) to reveal its potential. Displays an aroma marked by notes of amarena cherry, blackberry and flowers like lavender, with a touch of liquor and refreshing. In the mouth shows medium body, great acidity and fine tannins, with fruit flavors like cranberry and plum, in addition to notes of tobacco and smoked. Despite the more contained fruit. The Friuli-Venezia Giulia region is situated in northeastern Italy, bordering Austria and Slovenia. It is a region of fresh climate and good daily temperature range, generated by the warm breezes from the Adriatic Sea and the cold winds that descend the Alps at night (excellent conditions for the development of Pinot Noir).