

Still wines line

“Levigato” Pinot Nero

Marca Trevigiana IGT

A wine with great personality that is extremely well-balanced in the mouth. After fermentation on the skins for 15 days, it ages in barriques and oak barrels for a couple of months.

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|---------------------|---|---------------|-----------------|
| Product code | TPNV1 | Grape variety | 100% Pinot nero |
| Alcohol content | 13% vol. | Total acidity | 5,5 g/l |
| Serve at | 16-18°C | | |
| Vineyards | Combination of vineyards in the municipalities of Arcade, Spresiano, Ponzano Veneto, Povegliano and Villorba. | | |
| Vinification | Il prodotto matura in barriques e tonneau per circa 12 mesi e viene poi travasato in botti di rovere della capienza di 30 hl dove continua l'affinamento per un paio di mesi. | | |
| Description | The wine matures in casks and tonneaus for approximately 12 months and is then poured into 30hl oak barrels, where the ageing process continues for a few more months. | | |
| Color | Garnet red with bright limpidity. | | |
| Bouquet | Fruity hints of blackberries, red currants and Marasca cherries against a spicy background of black pepper and liquorice, closing with hints of violet. | | |
| Taste | Fresh to the taste with an elegant and light tannin. This persistent flavour leaves an aftertaste of small red fruits. | | |
| Serving suggestions | Pasta and rice dishes with meat-based sources, boiled meat and grilled meat. | | |
| Bottle size | 0.75L | | |



Prizes and awards



The Global Pinot
Noir Masters 2020
Silver medal



The Global Pinot
Noir Masters 2019
Bronze Medal



The Global Pinot
Noir Masters 2018
Bronze medal



The Global Pinot
Noir Masters 2017
Silver medal