



TIARE®

PINUÀR
I.G.T VENEZIA GIULIA



Grape variety:
100% Pinot nero

Production area:
Dolegna del Collio

Soil:
Eocene marl

Vinification:
maceration of grapes for 10 days, 40% of the wine is matured in oak barrels for six months

Training System:
Bilateral Guyot

Harvesting:
manual in first ten days of September

Characteristics:
has an intense ruby red colour, spicy aromas of coffee and black pepper

Gastronomy:
accompanies fish dishes, but also grilled white meats

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