

Russolo Pinot Nero Grifo Nero

Denomination:

Friuli Venezia Giulia D.O.C.

Vine:

Pinot Nero

Exposure of the vineyards:

East/North East - West/South West

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September

Fermentation temperature:

16/18°Celsius depending on the cultivar

Duration of fermentation:

5/8 days

Organoleptic notes:

Wine with a not too deep red colour, which in some years may not even be very intense. Delicate, fruity and complex aromas that evolve with aging into memories of vanilla and goudron. Intriguing presence of balsamic notes on the nose. A wine with excellent structure, velvety, soft, and with a pleasant acid presence.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

120 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

About two years after the harvest

Pairings:

Wine that goes very well with white and red meats. The combination with fresh cheese always gives great satisfaction. It holds up well after a few years of aging. Ideal serving temperature of 16-18° C.