



Tasting notes:

Colour: RUBY RED OF MEDIUM INTENSITY

Scents: INTENSE SCENT WITH NOTES OF RED FRUITS AND BLACK CHERRY

Taste: BALANCED AND JUICY FULL FLAVOR, WITH ELEGANT AND SOFT TANNINS

Vinification and aging

Crushing:

CRUSHING AND DE-STEMMING

Fermentation:

IN TEMPERATURE-CONTROLLED STAINLESS STEEL TANKS

Alcohol: 12,50% VOL

Sugars: 2,50 G/L

Ph: 3,55

Dry Extract: 26 G/L

Food Pairings:

EXCELLENT WITH VEAL MEAT AND POULTRY BUT ALSO WITH GAME AND MUSHROOMS



Name: CA' BEA DEL MANIOERO

Appellation: PIEMONTE DOC PINOT NERO

Variety: 100% PINOT NERO