



SAN LORENZO

Production Area

Valle d'Agno, Veneto

Grape Varieties

100% Pinot Nero

Soil

Calcareous and rich in clay – about 300 m above sea level

Winemaking

The harvest is done manually into crates. Spontaneous fermentation takes place in small wooden containers with prolonged skin contact. The wine is aged for 15 months in small oak casks, followed by 12 months in bottle

Tasting Notes

It has an intense ruby-red colour. The nose comes through rich and complex, with fresh overtones of berries and spices. It is elegant and seductive, with a lively acidity and velvety structure.