



COSTA NERA

Production Area

Valle d'Agno, Veneto

Grape Varieties

100% Pinot Nero

Soil

Volcanic, rich in tuff and basalt – 350 m above sea level

Winemaking

The harvest is done manually into crates. Spontaneous fermentation takes place in wooden vats with at least three weeks of maceration. The wine is aged for 10 months in small oak barrels, followed by three months in bottle.

Tasting Notes

It has a bright, ruby-red colour and an elegant nose with notes of fruits of the forest, especially blackcurrant. It proves elegant, plush and juicy on the palate.