



## 3 FUCILI PINOT NERO DOC Piemonte, Italy



14% ALC/VOL 750mL BOTTLE SIZE



Pinot Noir

### Appellation

Monferrato Casalese

### Vinification

In 40hl wooden vat with sub-merged cap. Malolactic fermentation in wood.

### Fermentation & Aging Process

Aged 9 months in large barrels gives maximum expression to a noble and elegant vine that always gives great emotions.

### Tasting notes

Color: Intense ruby red.

Nose: Hints of red fruits, spicy juniper and white pepper with pleasant floral notes.

Palate: Decisive flavor with balanced tannins and good persistence. Initially complex and intense, with an elegant and delicate finale.

### Serving recommendations

16°C

**Food pairings** Pairs well with duck and other game birds, casseroles or, of course, stews like beef bourguignon.