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Pinot Nero

GRAPES:	100% Pinot Nero
APPELLATION:	IGP Veneto
VINEYARD	Annone Veneto
LOCATION:	
GROWING	
METHOD:	Sylvoz
VINE DENSITY:	4500 plants per hectare.
AVERAGE YIELD:	120 Q.li grapes/Ha.
HARVEST TIME:	First weeks of September.
VINIFICATION:	Traditional maceration of the skins lasting 8-10 days, at a controlled temperature of 26-27 ° C in steel tanks until the end of the malolactic fermentation.
ALCOHOL CONTENT:	12.00 % vol.
SERVING	
TEMPERATURE:	18°C
RESIDUAL SUGAR:	5.10 g/l
TOTAL ACIDITY:	5.80 g/l
AGEING:	4 months in steel tanks and 2 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Ruby color tending to garnet.

SCENT: The olfactory finesse opens on delicate hints of undergrowth.

FLAVOUR: On the palate it is dry, slightly sweet, savory and harmonious.

FOOD PAIRING: It goes well with meat dishes and aged cheeses.