CA' DI RAJO
RAGGIO D'INGEGNO

PINOT NERO
DOC FRIULI

It pairs well with pasta dishes with meat or mushroom sauces, red meat

Intense ruby red color.

Fruity aroma of blueberries and ripe red fruits with elegant tertiary notes of wood and vanilla.

Soft tannins, important structure, round and persistent.

Serving temperature 18-20° C (*64-68° F*).

MACERATION OF THE GRAPES FOR ABOUT 20/25 DAYS

PART OF THE WINE AGED FOR AT LEAST 4 MONTHS IN TONNEAUX

AGRONOMICAL DATA

Grapes	Pinot Nero
Production area	The provinve of Treviso and Venice
Altitude	30 metres a.s.l. (*98 ft*)
Type of soil	Clayey, sandy and rich in organic substance
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5,30 ÷ 5,50
pH	3,50 ÷ 3,70
Residual sugar (g/l)	3 ÷ 4
Alcohol	13% vol

FORMAT / PACKAGING / GIFT BOX

750 ml	6 bottles	Lithographed box 1-2-3 bottles