Pinot Nero
Ca' Morelli Vineyard



VINEYARD
Grape: red
Variety : Pinot Nero
Production area: Ca' Morelli
Municipality: Roncade - Italy
Year of plantation : 2020
Planting density: 3.570 vines per hectare
Yield: 10.000 kg/ha
Yield per plant: 2,80 kg/vine
Plant spacing: 2,80 x 1,00
Size: 2,50 ha
Growing system: sylvoz
Soil type: mix sand, silt and clay (50-60%) with "caranto" (compact calcareous mud layer) and alkaline.
Harvesting period: first ten days of September

VINIFICATION
Fermentation vat: Ganimede stainless steel vinification tank, which allows gentle pumping over without using mechanical parts
Maceration on the skins: Short period
Fermentation temperature: 24°C
Yeasts: selected
Malolactic fermentation: total
Maturation period: in wood for 24 months (tonneau in fine-grained medium roasted French oak)
Bottling: February 2025
Bottle aging: 60 days

TECHNICAL DATA
Name: IGT Marca Trevigiana 2022
Alcohol by volume: 12.80 % in Vol.
Total acidity: 4.8gr/l
pH: 3.45
Total So2: 67 mg/l (maximum allowed: 150 mg/l)

TASTING
Serving temperature: 18/20°C.
Colour: bright ruby red with slight garnet reflections.
Nose: Pleasant notes of violet, rosehip, and carnation; crisp fruitiness of raspberry, sweet wild strawberries, cherry, and orange zest. Spicy aromas of cinnamon, black pepper, and cloves emerge, all enveloped in a delicate layer of sweet pipe tobacco.
Palate: dry with a smooth, sensual texture. The tannins, though noticeable, are gentle and not overly harsh. Flavours of tobacco, cocoa, licoricey, and sweet spices are followed by hints of red rose, violet, raspberry, pomegranate, and wild strawberry. Dry vegetal notes of bark and walnut round out the profile.
In the kitchen: ideal with appetizers: beef tartare, tuna carpaccio, creamed cod, and charcuterie board. Meat-based first courses: gnocchi with ragù, bigoli pasta with duck sauce. Fish and meat-based second courses: tuna tataki, Venetian-style cod; fillet with green pepper, lamb chops, pink meats in general. Pairs well with medium-aged cheeses.

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