KOMJANC ALESSIO

PINOT NERO DEDICA

DOC COLLIO RED WINE
SAN FLORIANO DEL COLLIO (GO)

SOIL COMPOSITION
Marly and arenaceous

GRAPE YIELD
6000 kg/ha

PLANTATION DENSITY
4400 plants/ha

PLANTATION YEAR
1999

GRAPES FROM VINE
Pinot Nero

GRAPE HARVEST MONTH
Last August/1st September decade

GRAPE HARVEST TECHNIQUE
Manual

VINIFICATION TECHNIQUE
First the grapes undergo a grape-crushing and then the must is put into the stainless steel tank at controlled temperature for maceration process.

WINE
Rubin red colour and fine, elegant nose. On the palate reminds red berries, plum and raspberry. Balsamic notes and soft tannins are perceived.

ALCOHOLOMETRIC DEGREE
13,5% VOL

SERVICE TEMPERATURE
18 - 20°C

RECOMMENDED FOOD
This wine pairs first course with meat sauces and second whit meat course. In the local cuisine is excellent with gnocchi with cherry jam.

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