



REDS

MUSICA

PINOT NERO EMILIA I.G.T.

Type: ORGANIC, still, 50% aged in Allier French barrels during 6 months; 50% in steel

Grape variety: 100% Pinot Nero

Year of planting: 1981

Training system: GDC

Soil: Silty, with potassium, magnesium and calcium

Average yield per hectare: 60 quintal. Hand harvesting only the ripe and slightly withered bunches are selected

Alcohol content: 14% vol.

Serving temperature: 18-20°C

Organoleptic characteristics: Colour ruby with burgundy red reflexes: Variegated, complex, prominently fruity with delightful cherry and spices notes. Taste plump, full, spicy, fresh and persistent.

Pairings: Bean soups, pork (Mora Romagnola), semi-mature cheeses, speck, venison ragout, wild boar, duck.

100%
PINOT NERO

Torre Fornello
