



## REDS

# NERO LUCIDO

### ROSSO EMILIA I.G.T.

“Nero Lucido” is obtained by slight over ripe Pinot Nero grapes. “Nero Lucido” aims at demonstrating that the identity and personality of a wine is given by the geo-climatic characteristics of the land where it is produced, and by the producers will.

**Type:** ORGANIC, still, 100% aged in 1<sup>st</sup> and 3<sup>rd</sup> passage Allier French barrels during 18 months

**Grape variety:** 100% Pinot Nero

**Year of planting:** 1981

**Training system:** Geneva Double Curtain

**Soil:** Silty, with potassium, magnesium and calcium

**Average yield per hectare:** 6000 kg

**Autolysis:** 12 months in French Allier barrels with 2<sup>nd</sup> and 3<sup>rd</sup> passing

**Alcohol content:** 14,5% vol.

**Serving temperature:** 18-20°C

**Organoleptic characteristics:** Ruby-red colour with burgundy red reflexes. Variegated, complex, prominently fruity bouquet with delightful cherry and spices notes. Plump, full, spicy, fresh, and persistent on the palate.

**Pairings:** Chicken livers with cognac, pasta with chicken liver and sage, venison, boiled beef with mayonnaise and pepper sauce, aged cheese, milk chocolate.

**100%**  
PINOT NERO

Torre fornello  
