

PREMIUM



COL DE FIC

Organic and vegan

Pinot nero Colli Trevigiani IGT

From vineyards situated on sun-kissed hills, among centuries-old oaks, mulberry trees, and fig trees. A landscape rich in memory and life, where the roots draw nourishment from the dry, clayey soil, particularly suited to producing high-quality red wines.

The grapes, a gift of this demanding land, give the wine complexity and character: intense aromas of red fruit and a deep tannic structure. Time, nurtured in oak, softens and refines its strength, transforming it into elegance and harmony.



Denomination: Pinot nero Colli Trevigiani IGT

Type: Red wine

Grapes: 100% Pinot Nero

Area: Cappella Maggiore (TV), located on the southern slopes of the Bosco del Cansiglio



VINEYARD

Soil type: Calcareous and marl-rich with clay content

Vineyards age: 20 years

Training system: Guyot

Harvest: Hand-picked in crates



SERVICE

Serving temperature: 12 - 14 °C

Food Pairings: First courses such as duck ragù, mushroom risotto, or crostini with foie gras. Main courses like guinea fowl and filet Rossini. For a vegetarian option, we suggest shiitake mushrooms.

CERTIFICATIONS



Discover our
wine



CELLAR

Vinification: The grapes undergo an almost total destemming (99%), leaving approximately 1% of the clusters intact. This is followed by cryomaceration using dry ice. Fermentation takes place in large wooden casks over a total period of two months: during the first month, manual punch-downs and déléstage are performed. The wine is then transferred to barriques, where it ages for approximately 12 months.

Alcohol content: 14 % Alc./Vol.

Residual Sugars: < 4 g/l



TASTING

Colour: Ruby red

Olfaction: Notes of red fruits, with wild strawberry and cherry, accompanied by spicy hints of clove and black pepper.

Taste: Smooth and moderately tannic