



Pinot Noir

SICILIA DOC

STEMMARI

VINIFICATION

Pinot Noir is a variety that is precocious, maturing around the end of August or beginning of September. Collected from the grapes that have achieved perfect, aromatic, and polyphenolic maturation, they are de-stemmed and cooled for compressing and maceration at 54 degrees for 2 days. The successive alcoholic fermentation takes place for 7 days at 77 degrees. A small portion of the wine is matured in oak.

CHARACTERISTICS

Color: Ruby red with reflections of violet.

Bouquet: Emerging notes of matured fruits like blackberries, wild strawberries, cherries integrated with inklings of spice derived from the aging in the wooden barriques.

Flavor: Dry, with a structure of delicate tannins, balanced by a pleasing acidity and a fruity taste on the palate.

PAIRINGS

Accompanies savory first courses like pasta with meat sauce, second courses with red meats, medium-spiced roasts, and semi-matured cheeses.

ALCOHOL CONTENT 13%

SERVING TEMPERATURE 16-18°C 61-64°F