

BRILLA!

BRILLA! TREVENEZIE IGT PINOT NOIR

TREVENEZIE • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The grapes come from Veneto, Friuli Venezia Giulia, and the province of Trento, three areas with a temperate climate as it is mitigated by the sea and the heat emanating from Lake Garda, and in winter, protected from the north winds by the Alps. The vineyards enjoy good exposure to the sun, and the breezes that caress the foliage of the vines ensure the healthiness of the grapes by protecting them from excessive humidity.

Wine Making

The harvested and destemmed grapes were vinified with 7/8 days of maceration at about 23/25°C in stainless steel tanks to extract color and structure. Once fermentation is completed, malolactic fermentation is carried out to give balance and stability to the future wine.

Food Suggestions

An excellent accompaniment to succulent meat dishes such as roast beef or beef fillet with porcini mushrooms, and with aged cheeses and truffle. Also great by itself while having a chat in good company.

TASTING NOTES

Intense red with violet highlights, it is fruity on the nose with clear hints of cherry and blackberry which, opening up, give way to spicy notes with a hint of black pepper. On the palate, a noticeable velvety tannin that perfectly marries the acidity, giving the wine great verticality and elegance, resulting in a combination of unrepeatable sensations.

Pinot Noir grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 12.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

