


*Description of this quality wine:*

 *This Pinot Nero presents itself in the glass as a subtle cherry red wine.*

 *Typical pinot nose, an open nose with aromas of small red fruit, strawberry, red currant, slightly smoky and a little sous bois.*

 *In the mouth a fresh expression of red fruits, extremely soft and interwoven tannins, light fumé and beautiful freshness in the aftertaste.*

Name : Balèt dèl Àngel (= *Dance of the Angel*)

Appellation : Piemonte D.O.C. Pinot Nero

Winemaking process : Harvested by hand and after a rigorous selection of temperature-controlled alcoholic fermentation with 3 weeks of skin maceration, this wine was aged in barriques for 12 months.

As a result, a wine developed with a pleasant bouquet of fumé, red fruits, light sousbois and a beautiful fraîcheur.

Wine and dine: This wine is easy to drink on its own, but is even better served with a plate of delicious cold cuts, mushrooms, truffles, red meat dishes, a stew or hard cheeses.

Grapes : Pinot Nero

Terroir : lime and loam

Yield : maximum 77 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc - reserva - cork for long preservation - the wine can never be corked

Preservation : 10 to 15 years

ABV : 14 %

Serving temperature : 15/17° C



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