



NERONEIMPORTS

MORO

SIVI PINOT

Style: Dry white wine, slightly oaked.

Colour: Clear, golden yellow color with a slight copper tint and dense texture.

Aroma: Intense aromas recall ripe fruit. Red apple, carambola, mango, peach compote, and pollen. Perceptions of butter, nuts, and sweet spices follow.

Taste: A wine of softness with perceptible warmth. The freshness is youthful and indicates the aging potential of the wine. A balanced, full, and elegant wine with a long-lasting aftertaste.

Food pairing: Dried salami, sushi, poultry, and pork.

Serving temperature: 8 – 10°C

Vineyard: Terrace covered with grass, marl soil.

Vine growth: Single and double guyot.

Harvest: Hand harvest, first half of September.

Vinification: After few hours of maceration it is slightly pressed. Fermentation with selectionated yeast in stainless steel tank for 12 days at 15°C. Mixed with fine yeast till end of January.

Maturation: 8 months barriques

Bottling: 0,75L bottle with cork

