

CASANOVA

PINOT NERO

DOC COLLIO

Vineyard age: planted in 2008

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 14%

Soil composition:

**Ponca, consisting in marl
and sandstone**

**Management of the vineyard:
controlled grassing
with row processing**

Harvest: end of August



VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation at around 25° C in oak barrels with daily manual punching down for a period of 15-20 days during which malolactic fermentation takes place. The wine is then transferred to barriques and left to rest in the bunker of Castello di Spessa for 12 months. Bottled without filtration, so as to preserve its integrity, it is then further refined in the bottle for a few months before being marketed.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Bright ruby colour, accompanied by a full nose with hints of red berries and pleasant spicy undertones. On the palate is velvety, elegant with long, broad finish of raspberry and warm spices.

FOOD PAIRING

It goes perfectly with lamb and medium-aged cheeses but also with a tasty first course of fish.

AWARDS

2022:

- Award Gold The WineHunter
- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia

2021:

- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia
- Award Red The WineHunter
- 90 pt WinesCritic.com
- 93 pt The Wine Journal
- 4 Grappoli Bibenda 2024
- 90 pt Guida Veronelli 2025

2020:

- 90 pt James Suckling
- Concorso Nazionale del Pinot Nero - 1° classificato per il Friuli Venezia Giulia
- Award Gold The WineHunter
- 90 pt WinesCritic.com

2019:

- 2 bicchieri Gambero Rosso
- Award Gold The WineHunter