



PINOT NOIR

TASTING NOTES

Candoni Pinot Noir is elegant and light, fruit forward and slightly earthy on the palate.

It is dry with a good, elegantly balanced structure that lacks all roughness. The bouquet offers scents of red and black currants in combination with refined notes of vanilla. It is a ruby red color that resembles the lush shades of wild berries.

BEST WITH

Well-suited to pair with a wide variety of foods. The best matches to show off the delicacy and texture are: grilled tuna, salmon, roasted and braised lamb, pheasant and duck, a good cut of plain roast beef, or any dish that features mushrooms as the main flavor element.

FINISHED WINE

Varietal Content: 100% Pinot Noir - Lombardy Region

Appellation: I.G.T. province of Pavia

Alcohol level: 12% by volume

Content: 750 ml / 12 units in a case

1.5 l / 6 units in a case

HOW TO SERVE IT

Serve at 64-68°F in large transparent crystal glasses.

CONSERVATION

Conserve in a cool and dark cellar with a constant temperature making sure that it is in a horizontal position.

VINEYARD & WINEMAKING NOTES

Candoni Pinot Noir comes from our grapes which are grown on province of Pavia in Lombardy. The temperature in this area is characterized by cool nights and sunny warm days. This creates a fruit forward wine with hints of black and blueberries and elegant Earthy notes. After the grapes are picked around the middle of September and the fermentation process is complete the wine remains in French barriques of different sizes for approximately six months. The final result is a red wine that reaches a fine balance between soft, complex and bold.



Best Buy Award
HIGHLY RECOMMENDED BY
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