



Poggio Pelato Pinot Nero DOC

/Poe-joe Peh-lah-toe/ - Poggio Pelato refers to the place name of the winery Tenuta il Bosco.

VINTAGE 2011







GRAPES Pinot Nero



SERVING TEMPERATURE 61°-64°F



VINIFICATION

The grapes are hand picked and following the malolatic fermentation, the wine is aged for 12 months, 10% in new barrique and the remaining 90% is aged in 2nd, 3rd and 4th year barrique.

COLOR

Ruby-red with light purple undertones around the rim.

BOUQUET

Intense aromas of cherries and wild blueberries with pleasant notes of toasted nuts and vanilla.

PALATE

Medium bodied with good structure, berries, elegant tannins and a toasted almond finish.

FOOD PAIRINGS

Pairs perfectly with thinly sliced grilled beef or pork, roasted herb potatoes and aged cheese.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

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