

# Avamposti Ventura

Region:  
Piemonte

Grapes:  
Pinot Nero

ABV:  
14.5%

## What:

An experimental Pinot Nero born of the creative curiosity of winemaker Carlo Manera.

## Where:

The Pinot Nero vines are cultivated on chalk clay soils around 350m above sea level. After experimenting with earlier vintages to find the best vinification method for Piemontese Pinot Noir Carlo decided to combine the results of two parcels - 50% underwent fermentation in stainless steel with a portion (20%) of whole bunches ? whilst the grapes for the remaining 50% were crushed and fermented in large wooden casks. Malolactic fermentation took place in stainless steel. After blending the wine spent 12 months in oak - 75% large cask and 25% barriques - before bottling.

## Barcode:

8010471006243

## Sales Info:

750ml ,Case6 ,18.32lb.

## Palletization:

125 Cases / 5 Layers



## Food Pairings:

Pair with roast lamb or mushroom risotto.

## Tasting Note:

Dark and brooding for Pinot with lifted red fruit, earthy aromatics and a touch of oak coming through on the palate. Wild berry and sour cherry aromas, ripe raspberry fruit, and hints of spices, with a long juicy finish.

