

FAMIGLIA
Cielo
DAL 1908

Alcohol:
12% by Vol.

**Serving
Temperature:**
16°-18°C

**Recommended
glass:**
Tulip shape
glass with
a wider bowl

**Cellar
Potential:**
to drink within
1-3 year

Denomination:
Trevenezie IGT

Bottle:
750 ml
Bordolese 380 gr



Pinot Noir Trevenezie IGT

Freshness without giving up the flavour

Looking for an elegant red wine, with inviting aromas and a juicy, savoury, silky taste? With our Pinot Noir, you hit the spot right away.

A wine that you can also enjoy under the sun, even during a picnic, thanks to its comfortable screw cap: a bottle with the right taste, always in the right place, at the right time, very pleasant and really easy to enjoy. The perfect match for succulent grilled fish and meat recipes, enjoyable during the summer as well as in the Winter.

Tasting Notes:

Colour, Aromas and Flavours

That Pinot Noir you love swirling in the glass, with its ruby red colour, vivid and transparent. It makes you hungry. Like the colour, its aromas immediately jump to the nose, with notes of raspberries and cherries. Balsamic scents of freshly cut grass and an energetic touch of black pepper and licorice gradually add up to the red fruit sensations. Not too fruity, not too spicy, not too herbaceous. A harmonious red wine in the nose and this balance returns with every sip. A fresh and velvety Pinot Noir, with delicate tannins and a tasty and fruity persistence.

Best Food Pairings

It is precisely in food pairings that our Pinot Noir shows off its best side. With its gentle tannins and fresh and tasty mouthfeel, it is perfect to accompany all the following recipes: spaghetti with octopus sauce, paella Valenciana, Sicilian-style tuna steak, meat and vegetable skewers, lasagna, mushroom and sausage pizza, Swedish meatballs, veal rolls with provolone and ham.



Cielo supports water projects around the world.

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