Coste Mancini-

PINOT NOIR

Classification: I.G.T.

Grape Variety: 100% Pinot Noir

Cultivation Area: The hills of Poggiofiorito in Abruzzo

Altitude: 300 meters above sea level

Vinification: The grapes are strictly hand-picked, as per tradition, and are pressed with their skins at a controlled temperature. The wine that is obtained is placed in oak barrels where it will age for a minimum of 4 months.

Tasting Notes: This wine contains an intense red color. It has a spicy bouquet full of wild berries and a hint of pepper. The wine's flavor is round and complex, with a slight mineral aftertaste. It provides a long and persistent taste.

Coste Mancini Pinot Noir is best served at around 64-68° F and can be enjoyed with hearty pasta dishes or with meat dishes.

BACCO FINE WINE
www.BaccoFineWine.com