

Costa Bella

Beautiful Coast

COSTA BELLA

PINOT NOIR VENETO IGT



PRODUCTION AREA:	Veneto region
GRAPES:	Pinot Noir
WINEMAKING:	Traditional vinification method. Fermentation takes place in stainless steel tanks for a period of 8/10 days at controlled temperature. Malolactic fermentation performs after the alcoholic fermentation, the wine is stored in stainless steel tanks before the bottling.
COLOUR:	Ruby red colour
BOUQUET:	Intense notes of red berries, cherries and sweet spices
FLAVOUR:	Savoury and dry on the palate with delicate tannins
PAIRING:	Light appetizers, veal and poultry dishes
ALCOHOL:	12% vol.
CATEGORY:	Dry
SERVING TEMPERATURE:	16-18°C