



CANTINA  
LA SALUTE  
UNDE ORIGO INDE SALUS

*Magni Vitis*

SILEUM

PINOT NERO  
MARCA TREVIGIANA  
INDICAZIONE GEOGRAFICA TIPICA

*Ideal with lamb and roast pork dishes as well as  
with cold cuts and cheeses.*

*Serving temperature 18 - 20 °C*

#### SENSORY CHARACTERISTICS

A bouquet of red fruits with well composed balsamic and tamarind notes. Elegant and well balanced on the palate.

#### TECHNICAL DATA

*Area of origin:* A small area in Biancade

*Variety:* Pure Pinot Nero

*Training system:* Cappuccina

*Harvest period:* Early

*Yield Kg grapes per ha:* 13,000 kg

*Vinification:* Traditional with limited contact of the must with the pomace, at a low temperature

*Maturing:* Part in oak barrels, the rest in stainless steel containers

*Alcohol:* 13% Vol.

*Sugar residue:* 4.00 g/l

*Total acidity:* 5.00 - 5.60 g/l

#### AVAILABLE SIZES

Classica 0.75 Litres