



## Primont

Pinot Nero DOC Friuli

### In vineyard

Bosco del Merlo Pinot Noir is born in Sequals, at an altitude of 270 meters at the foot of the Dolomites, in a unique terroir that enhances the quality of the grapes. The pebble-rich soil and significant temperature variations promote optimal ripening, balancing acidity and structure. This distinctive microclimate allows for the development of intense aromas and remarkable aromatic elegance.

Vineyard management strictly follows the principles of sustainable viticulture, respecting the environment and fully expressing the unique characteristics of this exceptional terroir.

### In cellar

The Pinot Noir undergoes fermentation with skin maceration to fully extract the grape's potential, resulting in a wine rich in elegance and depth of flavor. The process takes place at temperatures between 13 and 15°C, with two pump-overs per day to encourage the release of polyphenols without damaging the grape skins.

After alcoholic fermentation, the Pinot Noir completes malolactic fermentation, also in stainless steel, and is then aged for six months. This refinement period significantly enhances the wine's fruity character and natural spiciness.

### Tasting notes

It presents a light-red color, enriched with garnet hues. On the nose, it is very elegant, with notes of small berries such as currants and raspberries, which give way to pleasant spicy sensations. On the palate, it is balanced and harmonious, characterized by good sapidity, a light acidity, and a well-defined tannic structure. Fine and elegant, it finishes with good persistence.

### What does Primont mean?

The name Primont celebrates the boxer Primo Carnera, known as "The Ambling Alp" and a native of Sequals. As Carnera used to say, "Punches start from the feet," and the same applies to the vineyards: the Friulian soil provides the vines with essential nutrients, contributing to wines with a unique character and an unmistakable aromatic profile.

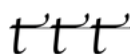
### Pairings

Perfect with meat-based main courses, such as herb-crusted lamb, and aged cheeses. Its moderate alcohol content also makes it an excellent choice for aperitifs and appetizers.

Serve at 14° C.



Luca Maroni  
93 points



Vitae AIS  
3 viti

12,5% Vol.  
Bottle size: 0,75 l

