



BLEC | PINOT NERO – DOC FRIULI

Our Blec stands out for its brilliant ruby color and an intense aromatic profile, dominated by fragrant notes of red berries such as cherry and raspberry, enriched by elegant spicy nuances on the finish. On the palate, it impresses with lively freshness and pleasant sapidity which, together with delicate and well-integrated tannins, lead to a harmonious and persistent finish of great freshness.

FOOD PAIRING:

Meat. Perfect when paired with delicate first or second courses (e.g. gnocchi with duck sauce, rabbit-based dishes, lightly structured beef carpaccio, etc.).

Cheese. Ideal with medium-aged cheeses (such as Taleggio, Fontina, etc.).

Vegetables. It also pairs very well with many vegetarian dishes, for example mushroom-based dishes (porcini, sautéed mushrooms).

FIRST VINTAGE: 2025

GRAPE VARIETY: 100% Pinot Nero

ALCOHOL: 13%

GROWING AREA: FRIULI VENEZIA GIULIA

The Friuli-Venezia Giulia region, located in the north of the country, benefits from the proximity of the Alps, which block northern winds, and from the influence of the sea, both of which help moderate the climate throughout the year.

TRAINING SYSTEM: Guyot (single lateral cane)

VINIFICATION:

Harvested usually immediately after, if not during, the white grape harvest. Once in the winery, the grapes are immediately destemmed and then transferred, together with the skins, into stainless steel tanks, where fermentation takes place at a controlled temperature of around 23°C.

It is then allowed to mature gently, always in contact with the lees throughout its life, until the day it is bottled.

(Frequent bâtonnage)

After bottling, it rests for at least 2 months before release.

BEST TIME TO DRINK: To best preserve its freshness, we recommend drinking it within the first 5 years. However, for those who prefer softer and more complex wines, we suggest aging it for 5 to 10 years in order to allow tertiary notes to develop both on the nose and the palate.

SERVING TEMPERATURE: 16°



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