



NERO OUTSIDER

UMBRIA ROSSO IGT

Variety: 100% Pinot Noir

First vintage produced: 1998

Training Techniques: Spurred Cordon
with vine density of 5.000-6.000 vines per Ha.
Yield per hectare 6-7 tons

Aging: 15 months in French oak barrique and
minimum 8 months aging in the bottle

Aroma: rich, with intense hints of small red fruits,
jam, spices, leather and vanilla

Taste: full-bodied wine with well-balanced tannins,
long and pleasant spicy finish

Serving suggestions: its elegance and softness
make classic combinations with salami dishes, red
meat and seasoned cheeses.

Ideal with truffle. Best served around 60-64 °F

Aging potential: 10-15 years

Size L: 0,75