



CABERT

CANTINA DI BERTIOLO
DAL 1960



PINOT NERO

DOC FRIULI



Elegant and fruity, with delicate spices and herbal nuances.
Balanced tannins and a persistent finish.

SOIL

Alluvial soils, rich in stones and gravel. Marl-sandstone in the hills, gravelly in the plains, resulting in mineral and well-balanced wines.

VINIFICATION/FERMENTATION

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol . Contains sulphites

DESCRIPTION

Elegant and fruity, with a pleasant vinosity and delicate spicy notes. The finish reveals subtle herbal nuances, while its sapid character, refined structure, and balanced tannins ensure a long and persistent finish.

GASTRONOMIC PAIRING

Pinot Noir pairs beautifully with noble poultry like duck and pheasant, thanks to its elegance and finesse. It's ideal with game, such as venison or wild boar, and with roasted meats, which enhance its delicate yet present structure. Also excellent with aged cheeses, whose bold flavors complement its aromatic complexity.

AWARDS

Some of the awards received:

WINE ENTHUSIAST

- 2025 - PT. **86**
- 2023 - PT. **87**

RODEO UNCORKED!

- 2022 - **GOLD CLASS CHAMPION**

SAN ANTONIO STOCK SHOW AND RODEO WINE COMPETITION

- 2023 - **SILVER MEDAL**

MONDUS VINI

- 2019 - PT. **84**