

FASOLI GINO

vini dal 1925

SANDE Pinot Nero Veronese

INDICAZIONE GEOGRAFICA TIPICA

We started making our Pinot Nero Sande at the end of the 1980s. The low yield of the vineyard was due to the pruning system and gave grapes that were unbelievably concentrated in sugar and aromas. The drying process further developed the aromas of the grapes allowing us to create a wine that is unique in its category.

SENSORY ANALYSIS

Colore: Intense ruby red

Profumo: spicy notes and ripe red fruits.

Gusto: The tannins are fine and persistent and balance the high acidity. The wine has a long aftertaste.



GRAPES and HARVEST

Pinot Nero 100%

The grapes are harvested by hand between the last few days of August and the beginning of September. They are they laid to dry in special containers.



SOIL, PRUNING SYSTEM and YIELD

Clayey, chalky, slight incline.

Cordon spur.

5 tonnes per hectare



WINEMAKING TECHNIQUE

The grapes are left to ferment in conical oak casks with manual pressing down of the marcs for 15 days. After being racked on, the wine is left to age in barriques for at least 48 months depending on the weather conditions.



ALCOHOL CONTENT

16.5 % by vol.



SERVING TEMPERATURE

If the bottle has already been aged for several years, we suggest bringing the wine to room temperature for half a day before serving. Uncork a few hours before drinking and serve at 18°C after decanting.



FORMATS AVAILABLE

750 ml, 1.5l



FOOD & WINE PAIRING

Ideal with stewed meat or rich pasta sauces, Sande also pairs well with mature cheeses. This is a wine that finishes an important meal in style and is perfect with a cigar.



MUSIC PAIRING

Psychedelic Rock



www.fasoligino.com



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 AWARDS

VINTAGE	AWARD	SCORE
2012	MUNDUS VINI BIOFACH LUCA MARONI	SILVER MEDAL 96/99 3° MIGLIOR VINO ROSSO D'ITALIA
2011	VERONELLI LUCA MARONI	2/3 96/99 3° BEST ITALIAN RED WINE
2008	VERONELLI	2/3
2005	DUEMILAVINI VERONELLI LUCA MARONI GAMBERO ROSSO	3/5 2/3 89/99 1/3
1997	BIOFACH	1° PREMIO

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