DAY & NIGHT

dayandnightwine.com

DAY & NIGHT
Pinot noir
Veneto IGT

VENETO

ORIGIN
Veneto region offers particularly favorable conditions for the cultivation of Pinot Noir, thanks to the diversity of its wine-growing environments, characterized by alluvial, clay, limestone, or volcanic soils and a temperate climate with significant day-to-night temperature variations. These factors support balanced grape ripening, while preserving aromatic freshness, elegance, and expressive finesse.

GRAPE VARIETIES
Pinot Noir

IDENTITY
Day&Night represents a contemporary wine conceived as a design object as much as a product: essential, distinctive, and timeless. A wine that moves seamlessly through the moments of the day without belonging to just one: from aperitivo to evening, with effortless continuity.
Timeless elegance, expressed through a contemporary aesthetic.

HARVEST
Harvest usually takes place between late August and mid-September, depending on the seasonal conditions. The grapes are picked with particular care to preserve the integrity of the bunches.

WINEMAKING
After destemming and gentle crushing, the grapes are transferred to temperature-controlled tanks for alcoholic fermentation. Maceration on the skins promotes a balanced extraction of color, aromas, and structure. At the end of alcoholic fermentation, the wine undergoes malolactic fermentation, which contributes to greater softness and complexity. Aging in medium-toasted French oak supports the wine's evolution, adding complexity, elegance, and harmony, with delicate spicy nuances that enhance the varietal profile of Pinot Noir.

TASTING
Intense red with violet highlights, this wine offers a rich fruity bouquet of cherry and blackberry, opening to spicy notes and hints of black pepper. Dry, full-bodied, warm and enveloping on the palate, it shows excellent structure, velvety tannins and a high yet balanced alcohol content, delivering elegance, freshness and a harmonious finish.

PAIRINGS
Excellent with meat dishes such as Wellington filet, rostbeef or beef fillet with porcini mushrooms Also try it with mature cheeses and truffles.
Serving temperature 16/18°C.

ALC. BY VOL. 13% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*