

PINOT NERO

*ruby red color with garnet highlights;
well-rounded, fruity aroma reminiscent of cherries, spicy notes;
elegant, well-balanced and lingering taste*

Mark	Trentino DOC
Grapes	Pinot Noir
Vineyard	Canazzi and Campacc
Soil	calcareous matrix, stony, medium texture, good permeability, good organic matter supply
Training system	vertical-trellised, cordon-trained
Vine density	5.800 plants/hectare
Year of vineyard installation	2013 - 1989
Yield per plant	1 kg/vine
Harvesting	by hand, first decade of September
Vinification	crushed grapes are macerated with a small quantity of whole bunches for 12 days; frequent rackings during the first days of maceration, reduced to two during the last weeks
Aging	10 months in oak barrels, 2 months in the bottle
Production	5.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	perfect with strong flavoured dishes; ideal partner for all kinds of grilled meat



TASTING NOTES:
