



# MONASTERO PINOT NERO

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

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Pinot Nero
<b>Vineyard</b>	Noderli
<b>Soil</b>	moraine deposit of alluvial terracing, mainly limestone-dolomite mineralogy, deep, reddish brown
<b>Training system</b>	cordon
<b>Vine density</b>	5.000 plants/hectare
<b>Year of vineyard installation</b>	1986
<b>Yield per plant</b>	1,1 kg/vine
<b>Harvesting</b>	by hand, first decade of September
<b>Vinification</b>	maceration of pressed grapes for 15 days at 28°C; when lees are drawn off the wine is racked to small oak barrels
<b>Aging</b>	12 months in oak barrels, 12 months in the bottle
<b>Production</b>	3.000 bottles
<b>Serving Temperature</b>	18°C; open the bottle one hour before serving
<b>Combinations</b>	perfect with strong flavoured dishes; ideal partner for all kinds of grilled meat



*TASTING NOTES:*

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