



MONASTERO 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 Nero
Vineyard	Noderli
Soil	moraine deposit of alluvial terracing, mainly limestone-dolomite mineralogy, deep, reddish brown
Training system	cordon
Vine density	5.000 plants/hectare
Year of vineyard installation	1986
Yield per plant	1,1 kg/vine
Harvesting	by hand, first decade of September
Vinification	maceration of pressed grapes for 15 days at 28°C; when lees are drawn off the wine is racked to small oak barrels
Aging	12 months in oak barrels, 12 months in the bottle
Production	3.000 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:
