

PINOT NERO

ruby red color with garnet reflections; delicate aromas of black cherry with hint of almond and vanilla; dry, harmonious and delicate taste, with biterish background

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	wine that is exaltes with the boiled meats, but does not disdain the white poultry meat. Excellent with salami of Trentino tradition



TASTING NOTES:
