

# 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*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Pinot Noir
<b>Vineyard</b>	Canazzi and Campacc
<b>Soil</b>	calcareous matrix, stony, medium texture, good permeability, good organic matter supply
<b>Training system</b>	vertical-trellised, cordon-trained
<b>Vine density</b>	5.800 plants/hectare
<b>Year of vineyard installation</b>	2013 – 1989
<b>Yield per plant</b>	1 kg/vine
<b>Harvest</b>	by hand, first decade of September
<b>Vinification</b>	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
<b>Aging</b>	10 months in oak barrels, 2 months in the bottle
<b>Production</b>	5.000 bottles
<b>Serving Temperature</b>	18°C; open the bottle one hour before serving
<b>Combinations</b>	wine that is exaltes with the boiled meats, but does not disdain the white poultry meat. Excellent with salami of Trentino tradition



*TASTING NOTES:*

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