

# Pinot Nero

i MASTRI  
VERNACOLI

## WINE

Pinot Nero

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Pinot Nero. Hand-picked.

## VINEYARD

The limestone soil of Roverè della Luna, north of the city of Trento, has been identified as one of the best areas for the cultivation of Pinot Nero.

## VINIFICATION

Traditional winemaking methods for red wine are used with an average length of maceration on the skins. The wine is then left to develop and finished in stainless steel tanks. It then undergoes a short stay in oak barrels before being bottled.

## REFINEMENT

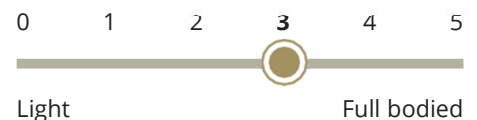
Stainless steel and oak cask

## DESCRIPTION

Ruby red colour with characteristic brick red reflections becoming more marked with prolonged ageing. Extremely pronounced red fruit nose, vaguely almondy and ethereal. The palate is dry, harmonious and refined, with pleasantly bitter undertones.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 4,8 g/l  
Residual sugar: 3 g/l



### SERVING SUGGESTION

Temperature: 16 °C  
Pairings: Risotto, roast lamb, guinea fowl casserole, grilled white meats.



### SIZES AVAILABLE

75 cl



### NOTES

Gluten Free



### ALLERGENS

Sulphites