

WINE

Pinot Nero Superiore

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino Superiore DOC

GRAPE

Pinot Nero. Hand-picked with yields of 50 hl/ha.

VINEYARD

Produced from a special selection of Pinot Noir grapes grown on a band of hillsides lying in the area of Povo and within the municipalities of Besagno and Cazzano on the slopes of Mount Baldo. The vines are grown on sloping sites with exposure ranging from south-west to south-east depending on the area. The soils are of glacial origin and limestone in the area of Povo and very deep, well-structured and of volcanic origin (basalt) in the areas of Cazzano and Besagno in the Vallagarina Valley. The climate is midway between a Prealpine

(highest rainfall in autumn and late spring) and a subalpine continental climate (highest rainfall in summer) with large differences between day and night temperatures.

VINIFICATION

The grapes were destemmed and pressed and the resulting must vinified in stainless steel tanks at a controlled temperature kept below 25°C. The must was fermented in contact with the skins for 10 days. After alcoholic fermentation, the wine was matured for 20 months in 225 l French oak barriques. The wine was then finished for about 6 months in the bottle before going on sale.

REFINEMENT

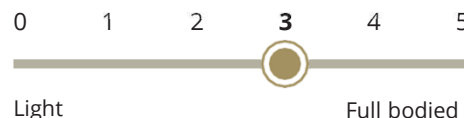
100% Barrique and Tonneaux.

DESCRIPTION

Ruby red in colour with garnet reflections. Complex, elegant nose in which spice and hints of incense come through on top of ripe cherries. On the palate it presents a highly balanced structure and good length of flavours, enhanced by the fruity, silky aftertaste. A wine which conveys great elegance.



WINE STYLE



ANALYSIS

Alcohol: 13,00 % vol.
Total acidity: 4.65 g/l
Residual sugar: < 1,5 g/l



SERVING SUGGESTION

Temperature: 18 °C
Pairings: Ideal as an accompaniment to braised lamb shoulder or back, oxtail and strong cheeses



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free