

Pinot Nero

Classification:

Trentino DOC

Blend of grapes:

Pinot Nero 100 %

Cultivation Area:

This vine is grown on the hills to the west of the municipality of Avio, in the Val Bolca area, a superb alluvial cone zone formed by the Aviana torrent, with stone wall caesuras. It is also grown in the municipality of Ala, in the San Valentino Valley, 600 meters above sea level. Both areas are mitigated by a night breeze blowing from Mount Baldo and the Lesser Dolomites.

Grape harvest:

The grapes of this major and historical vine are harvested in the last ten days of September. This is a quality project handled by a dedicated group of members whose aim is the cultivation of this difficult vine through every method that meets the highest quality standards. The grapes are harvested exclusively by hand after careful selections.

Vinification:

The vinification process takes place through fermentation in stainless steel tanks at controlled temperature and frequent delestage, which is repeated at the beginning of the fermentation. Dry racking off takes place in concrete tanks where the new wine is decanted before being poured into small casks to be aged for 18 months prior to bottling.

Sensory profile:

This wine features a ripe garnet color and a particularly inviting scent for its delicate, fruity and floral notes. It is harmonious, warm and enveloping to the palate, clearly reminding of black cherries in brandy.

Pairings:

This is a wine that goes well with roasted meats. Excellent with seasoned cheese, great with pecorino cheese, and enhanced by poultry, such as guinea fowl and wild fowl.

Serving temperature:

18°C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging:

Six-bottle pack with horizontally stored bottles.

