

# *Pinot Nero*

Alto Adige DOC



<b>Grapes:</b>	Pinot Nero
<b>Production zone:</b>	Medium-high hillsides of Caldaro
<b>Elevation:</b>	450 - 600 m.a.s.l.
<b>Soil Type:</b>	Generally calcareous in origin, predominantly loose with abundant skeleton and good levels of organic matter
<b>Training system:</b>	Guyot-pruned espalier
<b>Plant density:</b>	4,500 - 6,000 plants per hectare
<b>Harvest time:</b>	Mid, late September
<b>Alcohol volume:</b>	13.50 % vol.
<b>Serving temp. :</b>	16 - 18 °C
<b>Recommended glass:</b>	Large tulip
<b>Ageing potential:</b>	5 - 6 years
<b>Bottles per case:</b>	6
<b>Format (cl):</b>	75

## Technical notes

Red wine method with maceration with the skins at an initial temperature of 12-13°C which is gradually increased as fermentation progresses to reach 25-27°C at the end of fermentation. The low starting temperature ensures extraction of the compounds which give Pinot Nero its characteristic colour and the grapes' tannins stabilize these pigments. When fermentation is complete, the young wine is racked into 30 hl wooden casks where it is aged for between 4 and 6 months.

## Tasting notes

Classic ruby red in colour, with an elegant nose of red fruits. Soft, inviting on the palate with a sophisticated and persistent aftertaste.

## Food pairings

Rice and pasta dishes featuring speck, red meat mains, medium-mature cheeses.

