

Pinot Nero

RODEL PIANEZZI

The color is a bright ruby with tinges of the deep- colored skin of eggplant.

The bouquet is clean and complex with hints recalling raspberries, blackberries and ripe red fruits (cherries and plums), along with fragrant scents of tobacco.

On the palate it is elegant and harmoniously balanced.

It closes with great complexity revealing itself as soft, salty, fragrant and spicy.

It goes well with red meats: stewed roast, ideal pairing with poultry with dark meat such as guinea fowl, pigeons, ducks, geese.

Vineyard situation: in the locality of Rodel Pianezzi at 500 m s.l.m. with South-West exposure, somewhat ventilated position due to the influence of the "Ora" del Garda (wind that originates from the nearby large lake).

Training system: "pergoletta trentina aperta" with a vine density of 6500 per hectare.

Soil: as regards geomorphological, Faedo is located between the Permian formation of the porphyritic platform and the Werfenian deposits of sandstones, siltstones, marls, limestones and dolomite.

The soil is changeable in depth from 30 to 100 cm, it is muddy-calcareous type and rests on a marly conglomerate.

Grape varieties: Pinot nero (Special Burgundy clones) with which are 35 years old).

Hectare production: 60 - 65 q.li.

Alcohol: 12,5 %.

Life of wine: 10 - 15 years.

Type of bottle: Burgundy bottle in cartons of 6 bottles and Magnum.

Notes: fermentation in wooden vats, aging in small oak barrels for about a year and aging in the bottle for 12 months before release.

