



Pinot Nero

IGT – VINEYARDS OF THE DOLOMITES

The color is delightful garnet color towards a light ruby.

Its bouquet is very persistent with hints of wild berries, raspberry and strawberry.

The taste is similar to the bouquet, the fruit is generous and exciting: a light berry quality along with zesty acidity and mild tannins.

Our Pinot Nero pairs well with mildly-seasoned red meats (stewed roast) interesting for pairing with dark meat poultry such as guinea fowl, pigeons, ducks, geese. It can also be accompanied with fish, such as tuna tartare and smoked salmon.

Vineyard situation: Faedo in the Rocol locality at 300 m. s.l.m. with southern exposure and in the locality Palai at 700 m. with southern exposure; somewhat ventilated positions 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 plants per hectare and guyot (6200 per hectare).

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

The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Grape Varietis: Pinot Nero (a mix of Italian clones along with French clones from Burgundy).

Hectare production: 80 q.li.

Alcohol: 12,5 %.

Life of wine: 3 - 4 years.

Type of bottle: Bordeaux bottle in cartons of 6 bottles and halfst (0,375 lt.).

Notes: fermentation and short aging in steel with brief maturation in wood.

