



PINOT NERO TRENTINO D.O.C.

Grape varieties

100% Pinot Nero carefully selected from the area of Trento in Northern Italy.

Production technique

The Pinot Nero finds an ideal habitat in this renowned area, where it reaches an optimum level of maturity. The must, obtained from selected fully ripened grapes, is fermented for approximately 8-10 days at controlled temperature. Once malolactic fermentation and the various racking stages are complete, the wine is aged for around 6 months before bottling.

Wine description

Colour: Light ruby red leaning to garnet reflections with age.

Aroma: intense and ample, with typical cherry and wild red fruit aromas.

Taste: fresh and fruity, slightly tannic, soft and well balanced.

Winemaker's recommendations

A perfect companion for appetizers, pasta and with both white and red meats.

Serve at a temperature of 18 °C.

A.V.B. 12,5%