



Pinot Nero Riserva

A red wine made from the Vigna Vandrino vineyard, set on the slopes that face Lake Garda. A first harvest is used for sparkling wine; 20-25 days later, the remaining grapes reach perfect ripeness. The microclimate and soils of the Garda Trentino amphitheatre produce a refined wine combining character and charm.

Wine

Range: Selections

Appellation: Trentino Pinot Nero Riserva

Grape varieties: Pinot nero

Vinification

Hand-harvested and selected from mid- to late September. In warm vintages, 30-50% of the grapes are vinified as whole bunches without destemming or crushing. The remaining grapes are destemmed only and ferment at controlled temperature for around 15 days, including skin maceration. The wine is aged for 12 months in French oak barrels, one-third new, then rests in bottle for at least 12 months before release.

Growing Area

Origin: Garda Trentino

Altitude: 400-500 m a.s.l.

Exposure: South-East

Soil: clayey, with high limestone content

Training system: Guyot

Wine Characteristics

Colour: ruby red.

Aroma: multifaceted, with fresh red fruit, spice and toasted notes.

Palate: balanced and mineral, with velvety tannins and a complex, persistent finish.

Food Pairings

Ideal with delicate red meats. It also pairs beautifully with richly flavoured fish, especially eel.