

# Pinot Nero Riserva

Red wine obtained from the vinification of a single vineyard located on the slopes of the mountains facing Lake Garda. A first harvest is carried out on this vineyard for the production of sparkling wine base at the beginning of September and the best 5-6 clusters are left on the vine for another 20-25 days in order to achieve perfect ripeness. The nature of the soil and the microclimate of the Garda Trentino amphitheater allows to obtain a classy wine that combines minerality and enveloping.

## Wine

**Line:** selection

**Denomination:** DOC Trentino Pinot Nero Riserva

**Variety:** 100% Pinot Noir

**Yield:** 28 hl / ha

## Vinification

Manual harvest and selection of grapes in late September. Depending by the vintage, a variable percentage between 30% and 50% of the grapes are vinified in whole bunches, keeping the steam in the vinification without carrying out either pressing or destemming of the grapes. The remaining part of the bunches is only de-stemmed and ferments at a controlled temperature for about 15 days, a period corresponding to the duration of maceration on the skins. This is followed by an aging of 12 months in French oak barriques with a third of new barrels. It ages in the bottle for at least 10 months before being put on the market.

## Production area

**Area of origin:** Vigna Vandrino, Tenno

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

**Orientation:** South - Southeast

**Soil:** Clay with high calcareous content

**Training system:** Guyot

## Wine features

**Color:** ruby red

**Bouquet:** it is rich in facets, offering not only fruity aromas of strawberry and cherry, but especially spicy and licorice notes where hints of roasting further enrich the bouquet.

**Taste:** the palate is pleasantly balanced with a distinct mineral elegance. It impresses for its velvety tannic texture with a complex persistent aftertaste.

## Pairings

Pinot Noir Riserva is a wine which can be matched with red meats as delicate in taste as lamb. However, it is one of the few red wines which can be well matched to fatty fish, first of all eel.

