



# PINOT NOIR

## CLASSIFICATION

Territorial geographical indication – “Vigneti delle Dolomiti”

## NAME

Pinot nero

## COMPOSITION

Pinot nero 100%

## TERRITORY

Val di Non - Municipality of Novella - fraction Romallo (TN)

Clay soils with rock presence. Sunny location. Southwest exposure. High slopes.

Yield 60 q.li/Ha

## CULTIVATION SYSTEM

Guyot at 730 m a.s.l.

## HARVEST

Manual and late harvest

## WINE

Fermentation of grapes at controlled temperature in stainless steel tanks.

The ripening takes place in oak barrels and followeb in stainless steel barrels before bottling. The refinement continues in bottle for at least 3 months before commercialisation.

## TASTE NOTES

Ruby red color.

Scent of small red fruits with spicy notes.

The palate is dry, rich, savory and persistent.

## ALCOHOLGRADE

13% vol.

## SERVICE TEMPERATURE

16° C

## PAIRINGS

Smoked cured meats and alpine cheeses. First courses of mountain cuisine.

Roasts and second plates of white meat. We also recommend lamb, rabbit and trout.