



PRIVATO

CLASSIFICATION

Territorial geographical indication – “Vigneti delle Dolomiti”

NAME

Privato

COMPOSITION

Pinot Noir and Gropello

TERRITORY

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

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

Yield 70 q.li/Ha

CULTIVATION SYSTEM

Guyot at 730 m a.s.l.

HARVEST

Manual and late harvest

WINE

Temperature-controlled fermentation, in stainless tanks.

The ripening takes place in first and first oak barrels second step.

The refinement continues in the bottle for at least 3 months before commercialisation.

TASTE NOTES

Intense ruby red color.

Scent of small red fruits, mountain herbs and spices.

On the palate it is decided, with a pleasant acidity and final pepper.

ALCOHOLGRADE

13% vol.

SERVICE TEMPERATURE

18° C

PAIRINGS

Chopping boards with smoked meats and mountain cheeses.

Typical dishes of the Trentino tradition. Potatoes and polenta. Second meat and game dishes