



KETTMEIR

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## Pinot Nero Alto Adige D.O.C.

VARIETY:	Pinot Nero
PRODUCTION ZONE:	Slopes of medium altitude in Caldaro
POSITION AND ALTITUDE:	West, South-west; 300-350 metres above sea level
TYPE OF SOIL:	Largely limestone base, rather loose, rich fossil and organic matter content.
TRAINING SYSTEM:	Espalier with Guyot pruning
PLANTING DENSITY:	3.000-3.500 vines per hectare.
HARVEST TIME:	End/middle of September.
ALCOHOL VOLUME:	13,00 %
SERVING TEMPERATURE:	17-19°C
RECOMMENDED GLASS:	Wide dessert wine glass
AGEING POTENTIAL:	5/6 years

### TECHNICAL PROFILE

Red vinification with maceration on the skins starting at a temperature of 12-13°C and rising gradually during fermentation to 25-27°C. The low temperatures at the beginning of the fermentation process enable extraction of the Pinot Nero's typical colouring agents and stabilise them with the fruit's own tannins. After this process, the young wine is racked and placed in 30-hectolitre wooden casks where it ages for 4 months.

### ORGANOLEPTIC PROFILE

Typical ruby red appearance with elegant notes of red berry fruit. Soft, tempting palate with a delicate, leisurely aftertaste.

### SERVING SUGGESTIONS

Savoury first courses with speck, second courses based on red meat, medium-aged cheeses.

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