



KETTMEIR

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Pinot Nero Maso Reiner Alto Adige D.O.C.

VARIETY:	Pinot Nero 100%
PRODUCTION ZONE:	Maso Reiner, in the hamlet of Pochi di Salorno
POSITION AND ALTITUDE:	West/south-west; between 350 and 400 m above sea level
TYPE OF SOIL:	Calcareous in origin, with a substantial amount of clay, abundant rock and a highish organic content.
TRAINING SYSTEM:	Guyot-pruned espalier
PLANTING DENSITY:	Around 6000 vines per hectare
HARVEST TIME:	Between the middle and end of September
ALCOHOL VOLUME:	13.8 % vol.
SERVING TEMPERATURE:	17°-19°C
RECOMMENDED GLASS:	A large Burgundy-style glass with a flared rim
AGEING POTENTIAL:	5-6 years

TECHNICAL PROFILE

Red wine vinification with maceration on the skins, starting at 12°-13°C and gradually increasing the temperature of the fermentation, arriving at 25°-27°C at the end. Cool temperatures at the beginning of the alcoholic fermentation allow for the extraction of Pinot Nero's typical coloring substances and for these substances' stabilization with the grape tannins. At the end of the fermentation, the new wine is racked into 30 hl oak casks, in which it matures for 12-15 months.

ORGANOLEPTIC PROFILE

It has a ruby red color and a fine, typically varietal nose, with scents of wild berry fruits and of cherries, as well as hints of vanilla and tobacco. Its flavor is dry yet rounded, with an aftertaste that is long and delicately spicy.

SERVING SUGGESTIONS

With game birds, braised or roast red meats, richly flavored bean soups, moderately mature cheeses and the smoked cold cuts of the Alto Adige.

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