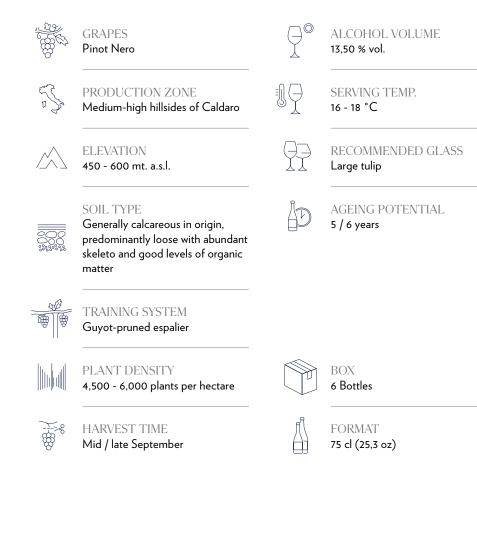


PINOT NERO

ALTO ADIGE - SÜDTIROL DOC





TECHNICAL NOTES

Red wine method with maceration with the skins at an initial temperature of 12 - 13 °C which is gradually increased as fermentation progresses to reach 25 - 27 °C at the end of fermentation. The low starting temperature ensures extraction of the compounds which give Pinot Nero its characteristic colour and the grapes' tannins stabilize these pigments. When fermentation is complete, the young wine is racked into 30 hl wooden casks where it is aged for between 4 and 6 months.

TASTING NOTES

Classic ruby red in colour, with an elegant nose of red fruits. Soft, inviting on the palate with a sophisticated and persistent aftertaste.

FOOD PAIRINGS

Rice and pasta dishes featuring speck, red meat mains, mediummature cheeses.