



KETTMEIR

# PINOT NERO

ALTO ADIGE - SÜDTIROL DOC



GRAPES  
Pinot Nero



ALCOHOL VOLUME  
13,50 % vol.



PRODUCTION ZONE  
Medium-high hillsides of Caldaro



SERVING TEMP.  
16 - 18 °C



ELEVATION  
450 - 600 mt. a.s.l.



RECOMMENDED GLASS  
Large tulip



SOIL TYPE  
Generally calcareous in origin,  
predominantly loose with abundant  
skeleton and good levels of organic  
matter



AGEING POTENTIAL  
5 / 6 years



TRAINING SYSTEM  
Guyot-pruned espalier



PLANT DENSITY  
4,500 - 6,000 plants per hectare



BOX  
6 Bottles



HARVEST TIME  
Mid / late September



FORMAT  
75 cl (25,3 oz)

## 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.