

Pinot Nero Vigna Maso Reiner

Alto Adige DOC



KETTMEIR

Variety:	Pinot Nero
Production zone:	Maso Reiner, in the hamlet of Pochi di Salorno
Altitude:	350 - 400 m (1,150 - 1,315 ft.) 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 6,000 vines per hectare (2,425 per acre)
Harvest time:	Between the middle and end of September
Alcohol volume:	13,50 % vol.
Serving temp. :	16 - 18 °C (60 - 64 °F)
Recommended glass:	A large Burgundy-style glass with a flared rim
Ageing potential:	5/6 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

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.

Tasting notes

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.

Food matching

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

