



PINOT NERO

CLASSIFICATION | Trentino
Controlled Origin Denomination

NAME | Pinot Nero

COMPOSITION | 100% Pinot Nero

AREA OF PRODUCTION | Hills of Trento, from carefully
selected and controlled vineyards

METHOD OF CULTIVATION | Guyot

HARVEST | Hand picked

VINIFICATION | Maceration and fermentation in
stainless steel tanks, aged for a long period in small
oak barrels

TASTING NOTES

Colour | Ruby red, tending to garnet with ageing
Aroma | Fruity notes of sour black cherry, blueberry
and spices
Taste | Rich, enveloping, tasty and lingering

ALCOHOL CONTENT | 13% vol.

FORMAT AVAILABLE | 75 cl./150 cl.

SERVING TEMPERATURE | 18°-20° C

PAIRINGS | Roast and braised meats, game and hard
cheeses