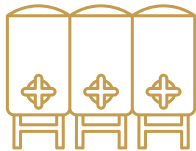


Pinot Nero Trentino

-Istituto Agrario San Michele
all'Adige-

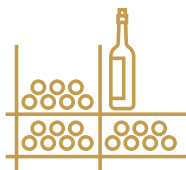


Italy
Trentino
Trento



VINIFICATION

Maceration of the crushed grapes with a small percentage of whole clusters for 12 days. Frequent pump-overs during the first days of maceration, reduced to two per day in the last week.



AGEING

Matured for 12 months in French oak barrels, followed by further ageing in bottle.



Ruby-red in colour with garnet highlights.



TASTING NOTES



Delicate aromas of amarena cherry with notes of almond and vanilla.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Pinot Nero

FARMING SYSTEM

Espalier training with cordon spur pruning

HARVEST

Manual, first decade of September



Dry, harmonious and refined on the palate, with a slightly bitter finish.