

## Pinot Nero Trentino

-Istituto Agrario San Michele all'Adige-

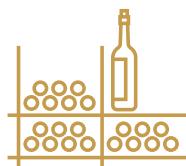


Italy  
Trentino  
Trento



### 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.



### TASTING NOTES



Ruby-red in colour with garnet highlights.



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.