



Pinot Nero Alto-Adige DOC Riserva



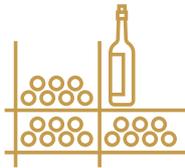
Italy
Alto Adige
Bolzano

-Maso Thaler-



VINIFICATION

Fermentation in wooden vats and tonneaux. Maturation for 18 months in 225 L French oak barriques from Allier, Tronçais and Fontainebleau.



AGEING

Bottle ageing for about 24 months before release.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

100% Pinot Nero

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual



Ruby-red colour.

TASTING NOTES



On the nose it reveals an intense and complex bouquet, with aromas of red fruits, balsamic notes and spices.



On the palate it is smooth, complex, well balanced and persistent.