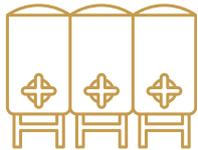


# Pinot Nero

-Maso Thaler-

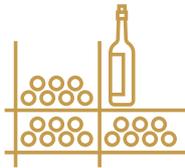


Italy  
Alto Adige  
Bolzano



## VINIFICATION

Fermentation in wooden vats and tonneaux; maturation for 12 months in 225 L French oak barriques from Allier, Tronçais and Fontainebleau.



## AGEING

Bottle ageing for 18-20 months before release.



Ruby-red colour.



## TASTING NOTES



Elegant, intense bouquet with notes of wild berries, black cherry and cherry.



## CLASSIFICATION

D.O.C.

## WINE TYPE

Red

## ALC./VOL.

13,5%



## GRAPE VARIETIES

100% Pinot Nero

## AGRICULTURAL SYSTEM

Conventional

## HARVEST

Late September - mid October



On the palate it is mineral and well balanced, with a persistent finish.