



DOC TRENINO

# PINOT NERO

A challenge for the winemaker, as it is hard to grow and even harder to turn into a good wine. It balances bright acidity with drying tannins and smooth texture, becoming a versatile food wine, excellent with roasted meats and sausages; it is a surprising match for fish fry and ethnic dishes.

## OTHER INFORMATION

### Vineyards:

In Valle di Cembra, Val di Non and on the hills around Trento, in Maso Saracini, using the guyot training system

### Soil:

Fairly deep clayey soil always well drained, with fine granular mineral structure

### Harvest:

The grapes are picked by hand since late September

### Fermentation & and ageing:

Fermentation in French oak vats ;1 to 2 manual pumping-over are performed a day. Brief skin maceration for 3-4 days and then ageing in small wooden casks for a few months.

### Bottle ageing:

For up to 6 months

### When to drink it:

Wonderfully balanced, it combines fresh acidity and smooth texture when still young. After cellaring, it becomes a round, supple red

**Year:** 2021

**Wine style:** Dry, medium-bodied red wine

**Grapes:** Pinot nero

**Alcohol:** 12,60% vol.

**Total acidity:** 4,60 g/l

**Sugar:** 4.60 g/l

**Serving temperature:** 16-18°C

**Wine maturity:** ready

**Contains sulfites**



bright ruby red colour



black cherry and aromatic spice notes, a dash of pepper and smoke



fresh and fruity, elegant, with a long persistent finish

## FOOD PAIRING

Roasted meats, with aromatic spice notes , smoked sausage and cold cuts, Indian and Chinese dishes