ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

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

- 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

Year: 2022
Wine style: Dry, medium-bodied red wine
Grapes: Pinot nero
Alcohol: 13.0 % vol.
Total acidity: 4,91 g/l
Sugar: 0.3 g/l
Serving temperature: 16-18˚C
Wine maturity: ready

Contains sulfites