

# PINOT NERO

**DOC 2019**

**VARIETAL:** Pinot Nero

**AGE OF VINES:** 6 – 21 years

**TEMPERATURE:** 16 – 18 °C

**OPTIMAL AGING:** 2020 – 2023

**YIELD:** 70 hl / ha

**TRELLISING SYSTEM:**  
Wire-trained + Pergola

**ALCOHOL:** 13.0 %

**RESIDUAL SUGAR:** 2.0 g/l

**TA:** 5.0 g/l

Contains sulphites

» Tactile beauty and entrancing grace. Power and elegance come together on an irresistibly persuasive palate that sweeps aside any preconceived ideas about the colour. «

## ORIGIN

Pinot Noir has internationally many different names. In Germany, this grape is known as Spätburgunder, for example, in France known as Pinot Noir and the one in Italy as Pinot Nero.

## VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

## VINIFICATION

Fermentation on the skins at 23 °C with a eight days extended maceration, malolactic and a 5-month ageing in big wooden barrels and large casks.

## VINEYARD

East-facing, sloping vineyards located at 450 – 550 meters above sea level. Loamy, chalky gravel with a small proportion of sand.

## TASTING NOTES

- dense cherry red
- cherry and raspberry, with hints of rose-hip tea
- first impressions on palate are voluminous and soft, with a silky smooth finish

## RECOMMENDATION

This wine pairs perfectly with heavier meat courses, game and piquant hard cheeses.

## AWARDS

**JAMES SUCKLING** – 2016: 92 p., 2017: 91 p., 2018: 91 p.

**WINE & SPIRITS** – 2015: Best Buy

**BEREBENE DEL GAMBERO ROSSO** – 2013: Oscar qualità prezzo