



PINOT NOIR 2014



HISTORY

A wine of outstanding finesse and elegance that reminds us of the great wines of Burgundy, which is where Pinot Nero originates from. The Pinot Nero grape has been cultivated in Trentino since the early 1900s where it found an ideal environment in the hills to fully express its quality potential.

REGION

Trentino DOC, Italy

VARIETAL

100% Pinot Nior

VINEYARDS

Exclusively from hillside vineyards in the Valagarina valley, at an altitude of between 300 and 450 meters.

WINEMAKER

Mauro Baldessar

WINEMAKING

The wine is made according to the traditional method for red wine with an average maceration period on the skins. It is then left to develop and mature in stainless steel tanks followed by a short stay in oak barrels before being bottled.

VINTAGE

After a rather cold and rainy beginning, the 2014 vintage has benefitted of the warm and sunny months of September and early October. The optimal locations of the selected vineyards, combined with the low yield per hectare helped the winegrower to postpone the harvest until the grapes reached their full ripening: this occurred 15/20 days later than the usual average for the red grapes cultivated in the Vallagarina region.

TASTING NOTES

Distinct red fruit nose, slightly almondy and ethereal. Dry on the palate, harmonic and delicate, with pleasantly bitter undertones.

TECHNICAL INFORMATION

Total Acidity: 4.8 g/l

Residual Sugar: Dry

Alcohol: 12.5%