

## ***Brusafer Pinot Nero 2016*** **Trentino Superiore DOC**

### **General description:**

Pinot Noir is a very old grape variety; indeed traces of the cultivation of this variety have been found dating back to the Roman period, and we can without a doubt say that some of the most famous reds in the world are created from this grape, as well as Champagne and other just as important sparkling wines.

And this is probably why efforts have been made to cultivate it in many winegrowing areas, but often with disappointing results as far as quality is concerned. Indeed Pinot Nero is particularly demanding in that it prefers to grow on hilly soils in cool, ventilated areas lying between the 46<sup>th</sup> and 51<sup>st</sup> parallel in the northern hemisphere.

The similarities between the soil and climate of Burgundy, where Pinot Nero originates from, and Trentino has led to this variety becoming popular in hilly areas here with significantly high-quality results being achieved.

### **Production area:**

Produced from a special selection of Pinot Noir grapes grown on a band of hillsides lying in the area of Povo and within the municipalities of Besagno and Cazzano on the slopes of Mount Baldo. The vines are grown on sloping sites with exposure ranging from south-west to south-east depending on the area. The soils are of glacial origin and limestone in the area of Povo and very deep, well-structured and of volcanic origin (basalt) in the areas of Cazzano and Besagno in the Vallagarina Valley. The climate is midway between a Prealpine (highest rainfall in autumn and late spring) and a subalpine continental climate (highest rainfall in summer) with large differences between day and night temperatures.

### **Grape variety:**

Exclusively Pinot Noir, produced from vineyards trained using the *Guyot* system, with a planting density of 5,000 plants per hectare.

### **Production techniques:**

The perfectly ripened, healthy grapes, harvested by hand in mid-September, were destemmed and pressed and the resulting must vinified in stainless steel tanks at a controlled temperature kept below 25°C. The must was fermented in contact with the skins for 10 days. After alcoholic fermentation, the wine was matured for 20 months in 225 l French oak *barriques*. The wine was then



finished for about 10 months in the bottle before going on sale.

**Analysis:**

Alcohol: 13,00 % vol.  
Total acidity: 4,90 g/l  
Total dry extract: 25,20 g/l  
Residual sugars: dry

**Wine description:**

Ruby red in colour with garnet reflections. Complex, elegant nose in which spice and hints of incense come through on top of ripe cherries. On the palate it presents a highly balanced structure and good length of flavours, enhanced by the fruity, silky aftertaste. A wine which conveys great elegance.

**Serving temperature:**

18° C

**Allergens:**

Contains sulphites