

Pinot Nero

BOTTEGA
· VINAI ·

WINE

Pinot Nero

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Pinot Nero with yields of 55 hl/ha.
Hand-picked.

VINEYARD

The hills around Trento on morainal soils at altitudes of between 300 and 450 m a.s.l., with a continental/Alpine climate. Trentino is one of the few areas in Italy where the cultivation of this variety has had good development in dry and well-ventilated hilly zones.

VINIFICATION

Vinification is carried out according to the traditional red system with a maceration time of 7-8 days. After a brief period in stainless steel vats, refining is carried out both in barriques and in oak casks, for 10 – 12 months.

REFINEMENT

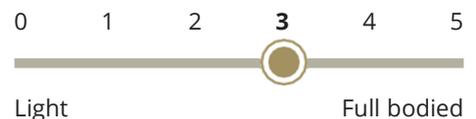
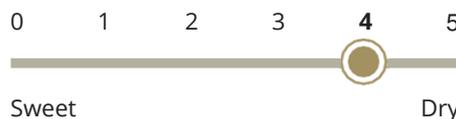
Barrique and oak cask.

DESCRIPTION

Ruby red colour with typical brick-red hints which become more evident with ageing. It has a very pronounced bouquet of red fruits, cherry in particular and jammy, with almond and vanilla notes. It improves markedly with age to give excellent structure and velvety sensations due to the perfect harmony of the constituents.



WINE STYLE



ANALYSIS

Alcohol: 13,00 % vol.
Total acidity: 4,8 g/l
Residual sugar: 2 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Risotto, roast lamb, guinea fowl casserole, grilled white meats.



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites