

TRENTINO DOC PINOT NOIR BOTTEGA VINAI

General characteristics	Pinot Noir, originally from Burgundy, is the founder of the noble family of Pinot (P. Bianco and P. Grigio). Its natural habitat is on hilly, rather cold sites, between 46° and 51° parallel latitude North, which in Italy includes Trentino. The versatility of the grapes, if cultivated in suitable areas and vinified both as white (for making Trentodoc sparkling wines) and as red, the resistance to long ageing and the fineness of quality, put the Pinot Noir at the top of its class.
Production Area	The hills around Trento on morainal soils at altitudes of between 300 and 450 m a.s.l.
Grape Variety	Obtained exclusively from Pinot Noir grapes, the vine was introduced into Trentino at the end of the 19 th century. It has a fairly low yield which does not exceed 50 hectolitres per hectare. The leaf is normal, with slightly formed lobes and irregularly incised edges. The long shoot with short internodes is very ramified, it has many buds and is non vigorous. The bunch is small, compact sometimes alate. The grapes are small with colourless pulp, juicy and have a delicate, fruity taste.
Vinification and maturation	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.
Analytical Data	Alcohol: 13% vol. Total acidity: 4.8 g/l Sugar-free extract: 27 g/l Residual sugars: dry
Organoleptic characteristics	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. Can be without character if too young, it improves markedly with age to give excellent structure and velvety sensations due to the perfect harmony of the constituents.
Matching with food:	Risotto, roast lamb, guinea fowl casserole, grilled white meats.
Serving temperature:	16-18 C°
Allergens:	Sulphites