



Pinot Nero Alto Adige DOC



VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After two gentle rackings the wine goes into barrique barrels for 10 months.

TASTING NOTES Powerful ruby red colour. Fine characteristic Pinot bouquet with a clearly fruity character and a trace of spicy and smokey aromas. This wine is powerful and expressive on the palate with a pleasant tannic background. A noble wine for moderately complicated dishes.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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