

PS
WINE

premium wine selection

Vini di Qualità



Pinot Nero Trentino

Istituto Agrario San Michele all'Adige

CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Trentino
PROVINCE	Trento
GRAPE VARIETY	Pinot Nero
TYPE OF FARMING	Vertical-trellised, cordon trained and spur-pruned.
HARVEST	Manual, first decade of September.

VINIFICATION

Crushed grapes macerated with a small quantity of whole bunches for 12 days. Frequent rackings during the first days of maceration, reduced to two during the last week.

MATURATION

Maturation for 12 months in small oak barrels with subsequent bottle refining.

TASTING NOTES

Ruby red color with garnet reflections; delicate aromas of black cherry with hints of almond and vanilla. Dry, harmonious and delicate taste, with bitterish background.

Wine that is exalted with the boiled meats, but does not disdain the white poultry meat; Excellent with salami of Trentino tradition.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.