

PS  
WINE

premium wine selection

Vini di Qualità



# Pinot Nero

## *Maso Thaler*

<b>CLASSIFICATION</b>	D.O.C.
<b>TYPE</b>	Red
<b>REGION</b>	South-Tyrol/Alto Adige
<b>PROVINCE</b>	Bolzano
<b>GRAPE VARIETY</b>	100% Pinot Nero
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	End of September-mid October.

### VINIFICATION

Fermentation in oak barrels and tonneaux; maturation for 12 months in Allier, Tronçais, Fontainbleu wood of 225 lt.

### MATURATION

Maturation for 18-20 months in bottle.

### TASTING NOTES

Ruby red colour with an elegant and intense perfume, with wild fruits and cherry notes. On the palate it shows minerality and has good balance with a persistent final.

Perfect with white meat, delicate red meat stews, stew fish, medium aged cheeses.

### SIZES AND SPECIAL PACKAGING

75 Cl bottles.