

PINOT NERO

TRENTINO DOC

The Pinot Nero grape variety, originating from Burgundy, flourishes best in territories characterised by sharp fluctuations in temperature during the grape ripening period. The Valle di Cembra climate with its characteristically chilly currents rising up off the nearby alpine mountain chains favours and enhances the typical aromas of this grape variety. Cembra Pinot Nero, of a ruby-red colour, has a delicate aroma evoking forest fruits and cherry. On the palate it is soft, with a full, pleasant sapid sensation which emphasizes its persistency.

Vine	Pinot Nero
Vineyard location	Valle di Cembra (TN)
Exposure and altitude	East, South, West; 500-700 m ASL
Soil composition	Silty-sandy, loose, of porphyric origin
Training system	Guyot; simple Trentino split pergola
Planting density	5,500 vines/hectare
Vinification process	Manual harvesting in late September; fermentation at controlled temperature in steel tanks; ageing in barriques for about 6/7 months before bottling.

