



Pinot Nero Riserva Trentino DOC

100% Pinot Nero. Light ruby red in color, with notes of black cherry and spice. On the palate, elegant fruit, well-integrated with the oak, and sweet toasted nuances. Good persistence, medium body, distinct elegance and finesse.

"Pinot Noir most probably arrived in Alto Adige two centuries ago. Today the area could be considered a sort of "Grand Cru" for Pinot Nero, as it consistently provides worldwide drinkers with world-class wines. Vineyards are often on the hillsides in sandy gravelly soil, ensuring that water drains well and the vines are not often stressed, something that is important for delicate Pinot Nero vines. Our Bollini features lovely fruit and great backbone with good persistence."

Wine exported to: Switzerland, Hong Kong, Bermuda, United Kingdom, Canada, USA, Norway, Holland, Singapore, Japan, Ireland, Serbiaa, Australia, Barbados, Austria

Most recent awards

LUCA MARONI: 96

Winemaking and Aging

Grape Varieties:

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Гуре of yeast:	Selected
Fermentation temperature:	22-24 °C (71.6-75.2 °F)
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 L
Container age:	various
Гуре of oak:	French
Aging before bottling:	12-18 months
Aging in bottle:	6 months
Closure:	Diam

100% Pinot Noir

Vineyard	
Organic:	

Vineyard location: East of Trento

No

Shallow morainic soil, with a medium-grain Soil composition:

pebbles made of white limestone, typical of

Trentino (Dolomia).

Guyot and Pergola Vine training:

Altitude: 400-700 meters above sea level

Pergola: 4,400 vines/ha and Guyot: 5,000-6,000 Vine density:

vines/ha)

Yield: 80 quintali/56 hl

Southwestern Exposure:

Age of vines: 15-30 years old

Time of harvest: Mid-September

1981 First vintage of this wine:

Total yearly production (in bottles): 6,000



Tasting Notes and Food Pairings

Light ruby red in color, with a bouquet of cherries Tasting notes:

and spice. On the palate, the elegant fruit is well integrated with the spicy notes from the oak, and sweet toasted nuances. Good length, medium

body, distinct elegance and finesse.

Best served at 16-18 °C (60.8-64.4 °F). Serving temperature:

A lovely pairing with pasta and red meat. Food pairings:

3 - 4 years Aging potential:

Alcohol: 13%

Winemaker: Franco Bernabei with Neil Empson