



PINOT NERO

General Notes: Grapes difficult to grow and vinify, Pinot Noir - in the best cases - nevertheless manages to produce exceptional wines. If it is true that young wines produced with this grape tend to have "simple" aromas of red berries - cherry, raspberry, strawberry and plum over all - over time they acquire very complex and pleasant organoleptic qualities of chocolate, game, dried plum, truffle and sometimes also smoked notes. However, Pinot Noir is a grape that does not give much when it is grown in areas with poor climate or with questionable quality criteria. This is the primary factor that perplexes wine lovers and those who do not like this grape. The difference between the great Pinot Nero and the mediocre ones is in fact remarkable and the taste of a low quality Pinot Noir is certainly not exhilarating, also due to the fact that the typical tricks of the cellar used to make a better wine than it is, they do not help much. Production process: Controlled fermentation in stainless steel for 15 days at minimum 28°C with subsequent malolactic fermentation Aging: 12 months in French Tonneaux

Gastronomical Matching: Exquisite served with poultry, dark meat dishes and mild and tasty cheeses.

Product Description

Winery: Castel Sallegg

Region: Trentino Alto Adige

Grape: Pinot Nero

Production Area: Leisenpuiten: 500 mts. above the sea level. Sandy loam with excellent water retention.

Appellation: DOC

Harvest Period: Middle of September

Soil: Sandy-clay soil

Plant Breeding: Guyot

Serving Temperature: 16°C.

Alcohol Strength: 14% by vol.

Tasting notes: Color: Medium Ruby Red with Garnet hues Nose: Typically clean aroma with a mildly earthy notes, Red Berries, Cherry, Strawberry, Elderberry, Plum, Blackberry, Violet, Rose, Vanilla, Liquorice, Cocoa and Tobacco Palate: Balanced and medium-bodied. Fresh, tannic and lingering finish