

MASO POLI

Pinot Noir Superiore Trentino DOC

WINE DESCRIPTION

The "Pinot" vines are originally from the Burgundy and they came to Trentino via Germany around the beginning of the last century. Here they have found their ideal habitat in the cold-temperate climate. The appellation "Pinot Noir Superiore Trentino DOC" is reserved to the best vineyards, located on the hills between altitudes 250-700 m a.s.l., and above 700 m, only to those with South exposition.

TASTING NOTES

Light ruby color with amber highlights. Intense and fine bouquet on the nose with notes of blue flowers, cherries, dried raspberries and black currants. On the palate it is dry, rich, smooth, and harmonious, confirming the aromas perceived on the nose. with a persistent fruity and peppery finish.

FOOD PAIRING

Suitable for meats with delicate flavors such as filets, chops and grilled meats.



PRODUCER PROFILE

Estate owned by: Togn Family
Winemaker: Goffredo Pasolli
Total acreage of vine: 124 (50 Ha)
Winery Production: 500,000 bottles
Region: Trentino Alto Adige

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Pressano di Lavis
Soil composition:	Clay and limestone bedrock
Training method:	Simple Pergola and Guyot
Elevation:	1,300- 1,965 ft (400-600 m)
Vines/acre:	4,000 - 6,000/Ha
Exposure:	South-West to the northeast of Trento
Age:	6-25 years
Harvest time:	September, manual harvest
First vintage:	1985
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot noir
Fermentation container:	70% Stainless steel tanks (12 days at 73°F) - 30% tonneaux
Maceration technique:	Skin contact for 10-15 days
Type of aging container:	Tonneaux and barriques - 80% French oak with medium toast and 20% in Slavonian oak
Length of aging before bottle:	12 months
Length of bottle aging:	10-12 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1 g/L
Acidity:	5 g/L
Dry extract:	28 g/L

