

# PINOT NERO TRENTINO DOC



## VINEYARD & PRODUCTION INFO

**Soil composition:** sandy-clay soils  
**Training method:** simple Trentino pergola, guyot  
**Elevation:** 820-1,640 ft a.s.l.  
**Vines/ha:** 4,000 (Pergola)-6,000 (Guyot) vines/ha  
**Exposure:** South-East  
**Vines age:** 15-25 years  
**Harvest time:** September  
**First vintage:** 1985  
**Production:** 40,000 bottles



## WINEMAKING & AGING

**Varietal composition:** 100% Pinot Nero  
**Fermentation**

**Container:** stainless steel tanks  
**Length:** 10 days  
**Temperature:** 68-75 °F

### Maceration

**Technique:** with pump-overs  
**Length:** 12 days

### Aging

**Container:** 50% stainless steel tanks, 50% barriques  
**Wood:** medium toasted French oak  
**Length:** 12 months  
**In bottle:** 3 months



## TECHNICAL DATA

**Alcohol:** 12,50%  
**Residual sugar:** 1,3 g/l  
**Acidity:** 5.10 g/l  
**Dry extract:** 27 g/l



## FOOD PAIRINGS

Perfectly pairs with vegetable soups, pasta and beans, polenta and stew, baked pork shank, and mixed grilled meats, and is enhanced by mixed boiled meats.



## TASTING NOTE

Ruby red color, more or less intense, warm and bright. Intense, pleasant, and characteristic bouquet with hints of undergrowth, fruity aromas reminiscent of currant and cherry. Dry flavor, clean, with an elegant, slightly bitter background, savory and soft.

## PRODUCER PROFILE

**Estate owned by:** Togn Family  
**Winemaker:** Pasolli Goffredo  
**Total land under vine:** 150 ha under contract  
**Winery production:** 500,000 bts  
**Region:** Trentino (Italy)

