

PINOT NOIR TRENTINO DOC



VINEYARD & PRODUCTION INFO

Soil composition: sandy-clay soils
Training method: simple Trentino pergola, guyot
Elevation: 1,312-1,968 ft a.s.l.
Vines/ha: 4,000 (Pergola)-6,000 (Guyot) vines/ha
Exposure: South-East
Vines age: 10-25 years
Harvest time: September
First vintage: 1985
Production: 12,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Nero
Fermentation

Container: 70% stainless steel tanks and 30% tonneaux
Length: 12 days
Temperature: 72-75 °F

Maceration

Technique: with punch-downs
Length: 12-15 days

Aging

Container: tonneaux and barriques
Wood: medium toasted French oak
Length: 12 months
In bottle: 8 months



TECHNICAL DATA

Alcohol: 13,50%
Residual sugar: 1,2 g/l
Acidity: 5.10 g/l
Dry extract: 29 g/l



FOOD PAIRINGS

Perfectly pairs with red meats, especially fillets, ribeye steaks, and mixed grilled meats.



TASTING NOTE

Deep ruby-red color, warm and bright.
Intense, pleasant, and characteristic bouquet with hints of undergrowth and 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: Goffredo Pasolli
Total land under vine: 12 ha owned-3 ha rented
Winery production: 80,000 bottles
Region: Trentino (Italy)

