



PINOT NOIR TRENINO DOP

WINE DESCRIPTION

With an ancient winemaking tradition, unique microclimates, and Roman, German, and Austrian heritage, Trentino remains Italy's best kept secret. A mountainous zone squeezed between the borders of Austria and Switzerland, Trentino is one of Europe's oldest wine-growing sites, predating 15 BC.

TASTING NOTES

Light ruby red color. The bouquet on the nose is typical of the grape variety and very elegant, with notes of forest berries, blackcurrant, cherry, and toasty sensations, like toasted almond and cured meat. On the palate it is dry, fresh, velvety, with delicate tannins and a lingering finish.

FOOD PAIRING

Ideal with pasta, risotto and poultry.

VINEYARD & PRODUCTION INFO

Vineyard location:	Rovere' della Luna- Pressano di Lavis
Soil composition:	Mixed, small-sized stones, clay and limestone bedrock
Training method:	Simple pergola, Guyot
Elevation:	250-500 m a.s.l.
Vines/Ha:	4,000/Ha (Pergola) - 6,000/Ha (Guyot)
Age:	15 -25 years
Harvest time:	Hand picking/September
First vintage:	1985
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks/ 10 days at 77°F
Maceration technique:	On the skins for 10 days
Aging container:	50% stainless steel tanks - 50% oak barrels 30 HI
Length of aging:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.6 g/L
Acidity:	5 g/L
Dry extract:	26 g/L

PRODUCER PROFILE

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

