

{ maso élesi }

Organic Pinot Nero Trentino Superiore

2017 vintage

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An organic vineyard ideally suited for growing Pinot Nero.

IN THE WINEYARD: CHARACTERISTICS

Seasonal performance: the 2017 vintage in northern Italy was characterized by adverse weather events: spring frosts between 19 and 22 April, summer drought and hailstorms almost at harvest time strongly affected the quality and quantity of production. Fortunately, these events did not occur in Alto Garda area, or at least not with the intensity of other areas. Lake Garda was able to contain the cold, allowing the vineyards not to suffer any damage, the rain fell when necessary, without exaggeration, but also without deficiencies, and hail arrived but without causing any damage. So the year as a whole was positive, anticipated because the vegetative recovery of the vineyards took place earlier and the summer period was very hot and with a very positive course even during the harvest, which allowed the grapes to be rightly ripe and healthy at harvest. The harvest took place on 8th September with a careful manual selection of the grapes

Grape variety used: Pinot Nero.

Production area: a single vineyard in Padaro with its pertinent building (or

maso), at the foot of Mount Baone, surrounded in a holly oak wood.

Soil type: fairly shallow, medium texture soil, with a good clay content, verging on calcareous.

Training system: guyot-trained.

Yield: 5,800 kilos of grapes per hectare.

IN THE WINERY: FERMENTATION AND AGING

The grape clusters were taken quickly to the winery, where they were immediately stripped. Some of the whole grapes were dropped into a special steel vat, while the rest were put into small oak vats for alcohol fermentation. Pre-fermentation cold maceration was carried out for three days at 12°C. Alcohol fermentation occurred at a temperature at about 24°C, slightly higher in the oak vats, with maceration on the skins for 10 days. In October, once alcohol fermentation was completed, the wine was put into barriques and 500 l tonneaux in French oak (almost half of them new) for aging. In early October 2018, after about one year, the wine was blended and bottled on 18th of January 2019, producing 3,840 bottles. Ageing in glass lasted at



750 ml
13,47 % vol

least 12 month, before the offering for sale.

ORGANOLEPTIC CHARACTERISTICS

The wine has a pale, bright ruby-red colour and slight transparency. After brief aeration, it offers elegantly complex aromas on the nose. Hints of fresh soft fruits, from blackberry to marasca cherry, and floral notes of rose are well integrated with spicier juniper, vanilla and bitter chocolate. There is the essentiality and aromatic pureness of its parent vine. On the palate, the wine again shows great elegance and balance, with compact yet harmonious tannins, and a lovely sensation of freshness and tanginess that give it great depth. The aromatic sensations previously perceived linger on the palate. A young, ready wine that will definitely evolve.

ANALYTICAL DATA

Alcohol content: 13.47 % Vol.
Sugars: 0.4 g/l.

Total dry extract: 27.8 g/l.
Total acidity: 5.28 g/l.
pH: 3.55.
Contains sulphites.

SERVING SUGGESTIONS

It is perfect with tasty, smoked cured meat antipasti, with lamb, pork fillet and fowl. It is a must-try with herby lamb cutlets or rabbit terrine with aromatic herbs.

SERVING TEMPERATURE

Serve at 16-18 °C in wide glasses an hour after opening.

horizontally.

AGING POTENTIAL

15 years.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles

Maso Élesi

| Size (litres) | Type | Bottles per case | Case dim. (L x H x W) |
|---------------|----------|------------------|--------------------------|
| 0,75 | Burgundy | 6 | cm 33,8 x 16,2 x 24 |

| Bottle weight | Case weight | Pallettization | | |
|---------------|-------------|----------------|--------|--------|
| | | No.cases | weight | height |
| kg 1,335 | kg 8,56 | 80 | kg 705 | cm 145 |



0,75 l