

{ maso élesi }

Organic Pinot Nero Trentino Superiore

2016 vintage

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An organic vineyard ideally suited for growing Pinot Nero.

IN THE WINEYARD: CHARACTERISTICS

Seasonal performance: the 2016 vintage was characterized by peculiar weather patterns. The vineyards' growth was consistent with the previous years, but in late spring there were sudden drops in temperature that, without causing frost damage in the Alto Garda area, slowed the season down, delaying the flowering. In June very intense rainfalls caused *Peronospora* attacks, which did mostly quantitative damage. The harvest, which began in September, was belated compared to the previous years. Its exceptionality is imputable to the stable and lasting high-pressure area, amplified by temperatures characterized by a significant variation, with very positive consequences on the sugar composition, the grapes' acidic balance and the scent production. The absence of rain during the entire harvest period also made possible to properly plan the work in the winery and the picking of perfectly healthy grapes. This is therefore a vintage that gave great results, both for white wine and for red wine. The harvest took place on the

29th and 30th of September, with the 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: 5,100 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 between 22 and 24 °C with maceration on the skins for 15 days. In October, once alcohol fermentation was completed, the wine was put into barriques and 500 l tonneaux in French oak (1/3 new) for



750 ml
14,38 % vol

aging. In early October 2017, after 12 months' ageing, the wine was blended and bottled on 26th of January, producing 3,841 bottles. Ageing in glass lasted at least 12 months, 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: 14.38 % Vol.
Sugars: 0.3 g/l.
Total dry extract: 27.8 g/l.
Total acidity: 4.92 g/l.
pH: 3.49.
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.

AWARDS

5StarWines
Concorso Nazionale del Pinot Nero
Decanter World Wine Awards

STORAGE CONDITIONS

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

AGING POTENTIAL

15 years.



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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