Brusafer Pinot Nero

BRUSAFER

WINE
Pinot Nero Superiore

COUNTRY
Italy

REGION
Trentino

APPELLATION
Trentino Superiore DOC

GRAPE
Pinot Nero. Hand-picked with yields of 50 hl/ha.

VINEYARD
Produced from a special selection of Pinot Noir grapes grown on a band of hillsides lying in the area of Povo and within the municipalities of Besagno and Cazzano on the slopes of Mount Baldo. The vines are grown on sloping sites with exposure ranging from south-west to south-east depending on the area. The soils are of glacial origin and limestone in the area of Povo and very deep, well-structured and of volcanic origin (basalt) in the areas of Cazzano and Besagno in the Vallagarina Valley. The climate is midway between a Prealpine (highest rainfall in autumn and late spring) and a subalpine continental climate (highest rainfall in summer) with large differences between day and night temperatures.

VINIFICATION
The grapes were destemmed and pressed and the resulting must vinified in stainless steel tanks at a controlled temperature kept below 25°C. The must was fermented in contact with the skins for 10 days. After alcoholic fermentation, the wine was matured for about 12 months in 225 l French oak barriques. The wine was then finished for about 12 months in the bottle before going on sale.
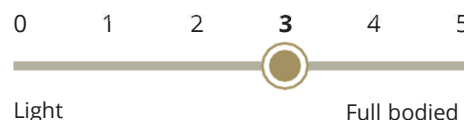
REFINEMENT
100% Barrique and Tonneaux.

DESCRIPTION
Ruby red in colour with garnet reflections. Complex, elegant nose in which spice and hints of incense come through on top of ripe cherries. On the palate it presents a highly balanced structure and good length of flavours, enhanced by the fruity, silky aftertaste. A wine which conveys great elegance.

WINE STYLE

0	1	2	3	4	**5**
Sweet					Dry

0	1	2	**3**	4	5
Light					Full bodied

ANALYSIS
Alcohol: 13,50 % vol.
Total acidity: 4.65 g/l
Residual sugar: < 1,5 g/l

SERVING SUGGESTION
Temperature: 18 °C
Pairings: Ideal as an accompaniment to braised lamb shoulder or back, oxtail and strong cheeses

SIZES AVAILABLE
75 cl

ALLERGEN
Sulphites

NOTES
Gluten Free

CAVIT
TRENTO