



Alto Adige Pinot Nero DOC 2008

CANTINA VALLE ISARCO
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Pinot Nero is a wine made of a variety of noble origins: from Burgundy in France, it was brought to South Tyrol about 100 years ago. The warm hillsides around Campodazzo, in the lower Valle Isarco, provide the ideal conditions for the growing of this acclaimed variety, giving the wine the expressivity and typicality that have made it one of the most refined reds.

GRAPE VARIETY Pinot Nero

SUPPORT SYSTEM pergola and
 free-standing espalier (Guyot)

AVERAGE YIELD 85 q/ha

ALCOHOL 12,5% vol

ACIDITY 4,9 g/l

SUGAR-FREE EXTRACT 25,8 g/l

RESIDUAL SUGAR 2,3 g/l

FIRST YEAR OF PRODUCTION 1987

MEAN ANNUAL OUTPUT 20,000 bottles

AGEING CAPACITY 4–5 years

PRODUCTION AREA Renon

ALTITUDE 300–500 m a.s.l., S-exposed hillsides

VINTAGE TIME end September–beginning
 of October, hand-picked

CHARACTERISTICS red wine with a velvety
 structure and well-balanced tannic content

COLOUR bright ruby red

NOSE intense, slightly pungent,
 ethereal, pleasing, characteristic

TASTE dry, full with a pleasant acidulous note

SERVING TEMPERATURE 15–17 °C

MATCHINGS game, spitted meats,
 stews, spicy cheeses