



KETTMEIR

PINOT NERO VIGNA MASO REINER

ALTO ADIGE - SÜDTIROL DOC RISERVA



GRAPES
Pinot Nero



ALCOHOL VOLUME
13,50 % vol.



PRODUCTION ZONE
Maso Reiner, in the village
of Pochi di Salorno



SERVING TEMP.
16 - 18 °C



ELEVATION
350 - 400 mt. a.s.l.



RECOMMENDED GLASS
Burgundy-style glass with
wide bowl with flared rim



SOIL TYPE
Calcareous in origin, good clay
content, abundant skeleton and
relatively high level of organic
matter



AGEING POTENTIAL
5 / 8 years



TRAINING SYSTEM
Espalier, Guyot pruned



PLANT DENSITY
6,000 plants per hectare



BOX
6 Bottles



HARVEST TIME
Mid / Late September



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

The must is macerated with the skins and the fermentation temperature is gradually increased until it reaches 25 - 27 °C. The low initial starting temperature encourages the release of the characteristic pigments of Pinot Nero and these are stabilized thanks to the grape tannins. Once fermentation is complete, the young wine is then racked into 30hl wooden casks and barriques where it is aged for 15 - 8 months.

TASTING NOTES

Ruby red in hue. Sophisticated nose, as is typical of this variety, with scents of wild berries, cherry and hints of vanilla and tobacco. Dry and soft on the palate with a persistent, lingering flavour and a lightly spiced finish.

FOOD PAIRINGS

Game birds, braised or roasted red meats, hearty bean or lentil soups, medium-ripe cheeses and smoked, cured meats.