



Cembra

CEMBRA▲
cantina di montagna

Pinot Nero Trentino DOC

REGION

Trentino

VARIETY

Pinot Nero. Vineyards located in Valle di Cembra.

Exposure and altitude: East, South, West; 1700 – 2300 feet ASL (500 – 700 m ASL).

Soil composition: Silty-sandy, loose, of porphyric origin.

Cultivation method: Guyot. Simple Trentino split pergola. 5500 vines/hectare.

Harvest: Manual harvesting in late September.

Vinification process: Fermentation at controlled temperature in stainless steel tanks; ageing in barriques for about 6-7 months before bottling.

TASTING NOTES

Ruby-red color with a delicate aroma evoking forest fruits and cherry. The palate is soft, with a full, pleasant sapid sensation which emphasizes its persistency.