

RITRATTI



PINOT NERO TRENTINO DOC

The Avisiane Hills offer the ideal substrate for Pinot Nero. In addition to drying the grapes perfectly, the northern winds that descend along the Adige Valley produce strong variations in temperature that allow the grapes to develop their main aromas. With a deep garnet colour, Pinot Nero Ritratti is particularly pleasant on the nose with floral, fruity and earthy notes. It is lively and enveloping on the palate, with hints of alcohol-soaked black cherries. Its balanced flavour makes it a unique, recognisable wine.

Vine	Pinot Nero
Vineyard location	Municipality of Lavis
Exposure and altitude	West; 380 m a.s.l.
Soil composition	Clayey loam, fertile, well-drained, originating from sedimentary rocks (Werfenian siltsone)
Training system	Guyot
Planting density	6,600 vines per hectare
Vinification	Hand-picking in the first ten days of October, controlled-temperature fermentation in stainless steel tanks, ageing in French oak barriques for about 1 year before bottling.
Alcohol content	12.5%
Pairings	Hot first courses such as porcini risotto and delicate second courses with white meats such as pepper sauce.