



CANTINA
LAVIS
-1948-

RITRATTI PINOT NERO

TRENTINO DOC

The Avisian Hills have ideal soil for growing Pinot Nero. Moreover, the northern winds that descend along the Adige valley produce strong thermal excursions that allow the primary aromas of the grapes to set and, at the same time, perfectly dry the grapes.

With a ripe garnet colour, Ritratti Pinot Nero has a particularly inviting nose with floral, fruity and earthy aromas. In the mouth it is lively and enveloping, with notes of alcohol-soaked black cherries. Its balanced flavour makes it a singular, recognisable wine.

GRAPE VARIETY

Pinot Nero

PRODUCTION AREA

Municipality of Lavis

EXPOSURE AND ALTITUDE

West; 380 m asl

SOIL COMPOSITION

Clayey, fertile, well-drained, originating from sedimentary rocks (Werfen siltstones)

TRAINING METHOD

Guyot

PLANTING DENSITY

6.600 vines/ha

VINIFICATION

Manual harvest in late September, followed by fermentation at a controlled temperature in stainless steel tanks, ageing in French oak barriques for about one year before bottling

ALCOHOL

13%

PAIRINGS

Hot first courses such as risotto with porcini mushrooms and delicate second courses with white meats, such as grilled duck breast. It also pairs quite well with beef fillet with green pepper

SERVING TEMPERATURE

16-18°

