



CANTINA
LAVIS
-1948-

SIMBOLI PINOT NERO

TRENTINO DOC

Despite its French origins, Pinot Nero has found a perfect habitat in some areas of Trentino, especially in Lavis and Giovo. Pinot Nero grapes reach the optimal level of maturity only after a long stay on the vine.

Simboli Pinot Nero enchants with its ruby-red color and head notes of cherries and marasca cherries, that slowly evolve into a pleasant aroma of wild berries. The wine is delicate and fruity on the palate, while the fine and silky tannins add a full and pleasantly enduring flavour.

GRAPE VARIETY

Pinot Nero

PRODUCTION AREA

Municipalities of Lavis and Giovo

EXPOSURE AND ALTITUDE

West/South; 550 m asl

SOIL COMPOSITION

Shallow sandy-loam, moderately fertile, porphyritic

TRAINING METHOD

Guyot, simple Trentino pergola

PLANTING DENSITY

5.000 vines/ha

VINIFICATION

Hand-picking during the last week of September, fermentation in stainless steel tanks at controlled-temperature, 5/6 months ageing in French oak barriques before bottling

ALCOHOL

12,5%

PAIRINGS

First courses such as risottos, main courses with white and red meats.

SERVING TEMPERATURE

18°

