

DÜRER·WEG

PINOT NERO

ALTO ADIGE - SÜDTIROL DOC

The ideal habitat for the cultivation of Pinot Nero, the grape variety which has been cultivated in South Tyrol since circa mid-1800's, is on the orographic left bank of the Adige valley, in particular in the hills of Egna, Montagna and Salorno. The silty soils with a lithological mixed composition (porphyry and dolomite), along with the sharp fluctuations in temperature, from morning to night, which occur during the grape ripening period, impart body and aroma to the wine. Dürer-Weg Pinot Nero has a ruby red colour, with a distinctive aroma of forest fruits and morel. Structured and silky tanniness on the palate.

Vine	Pinot Nero
Vineyard location	Salorno and Egna (BZ)
Exposure and altitude	West; 400 m ASL
Soil composition	Silty, well-structured, of siltstone composition
Training system	Traditional; simple Trentino pergola
Planting density	5.000 vines/hectare
Vinification process	Manual harvesting in early October; fermentation at controlled temperature in stainless steel tanks; ageing for about 5/6 months in barriques before bottling.

