

## VIGNA SAOSENT PINOT NERO TRENTINO DOC

In the middle of Cembra Valley 560 m above sea level, the heart of a small vineyard continues to persevere; here the vines are kissed by the sun year-round and are arranged in a terraced layout to create a spectacular and unique landscape. One of our excellences arises here, the "Vigna di Saosent" Pinot Nero.

The "Ora del Garda" winds that blow in the spring afternoons and climb up the valley, the southern exposure and the loamy and sandy soil rich in stones create the ideal conditions for the cultivation of this great variety that has by now put deep roots in our mountains.

**TASTING NOTES:** Ruby red with slight garnet reflections, expressed with aromas of berries, raspberries, cherries, blueberries and the spicy aromas of vanilla and chocolate. The soft, pleasant and velvety tannins add the variety's typical elegance and refinement to the palate.

**PRODUCTION AREA:** Vigna Saosent (Cembra), Cembra Valley, Trentino

**VARIETY:** 100% Pinot Nero

**PLANTING METHOD:** Guyot

**EXPOSURE:** south; 560 m above sea level

**PLANT DENSITY:** 6,500 plants/ha

**WINE-MAKING:** Grapes harvested by hand in the first ten days of October, controlled temperature fermentation with frequent punching down and pumping over to extract the colour and flavour contained in the skins, ageing in tonneaux and barriques for 12/18 months before bottling and subsequent ageing in bottles for about 6 months before marketing.

**YIELD:** 40-45 hl/ha

**AGEING POTENTIAL:** 6/8 years

**ANALYSIS:**

Alcohol: 13.5% vol

Acidity: 5.5 g/l

Sugars: 2.8 g/l

