



PINOT NERO TRENTINO 2024

grapes:

Pinot Noir Trentino, Controlled Designation of Origin (DOC).

production area:

Municipality of Tenna, Trento. The vineyards are located on the upper slopes of Colle di Tenna, at Maso Serafini ("Pianari"), and on the south-western side of Colle di Tenna, which descends steeply towards Lake Caldonazzo, on the "Feghini" terrace.

morphological characteristics and exposure:

At Maso Serafini, the soil is porphyritic, with outcrops of metamorphic rocks derived from the transformation of a volcano-sedimentary complex. The vineyards are situated at an altitude of 650 meters above sea level and benefit from full sun exposure.

The "Feghini" terrace, on the western slope of Colle di Tenna, consists of calcareous soil formed by glacial and volcanic deposits. Located at approximately 400 meters above sea level, it enjoys excellent south-western exposure.

vinification:

The wine is aged for 12 months in oak barriques, followed by a further 12 months of bottle aging.

tasting notes:

Deep ruby red color, with fresh, green, almost balsamic notes, typical of mountain-grown wines. The combination of two vineyards at different elevations provides aromatic complexity, with spicy and fruity hints. Elegant structure; the fruit emerges as the dominant character during oak aging, harmonizing the finish with velvety, silky tannins and revealing spicy notes of pepper, tobacco, and coffee on the palate.

