



MASO MONTALTO TRENTINO PINOT NERO D.O.C.

This is a 100% varietal Pinot Nero, grown on one of the farms owned by the Lunelli family at over 400 metres above sea level, in line with the Group's sustainable mountain viticulture project.



GRAPES

Various clonal selections of Pinot Nero.

PRODUCTION AREA

It comes from one of the farms (called "masi" in Trentino) owned by the Lunelli family. This maso is located in the hills at the foot of Monte Bondone, overlooking Trento.

TYPE OF SOIL

Mostly clay and moderately fertile, giving the wine remarkable structure.

TRAINING SYSTEM

One-armed Trentino Pergola, 4500 vines per hectare.

YIELD

52 hectolitres of wine per hectare.

AGEING

At least 12 months in oak barrels, followed by a minimum of 15 months in bottle.

FIRST YEAR OF PRODUCTION

1997

TASTING NOTES

APPEARANCE

A splendid ruby red with garnet tinges.

NOSE

It bursts with powerful yet fine perfumes of fruits such as blackcurrants, blackberries, cherries and raspberries, which are perfectly well-knit with spicy notes from the wood.

TASTE

Typical of the variety: it is complex and warm, with concentrated structure and very elegant tannins. It displays excellent balance and great length, expressing itself in fascinating spicy hints and multifarious fruity sensations.