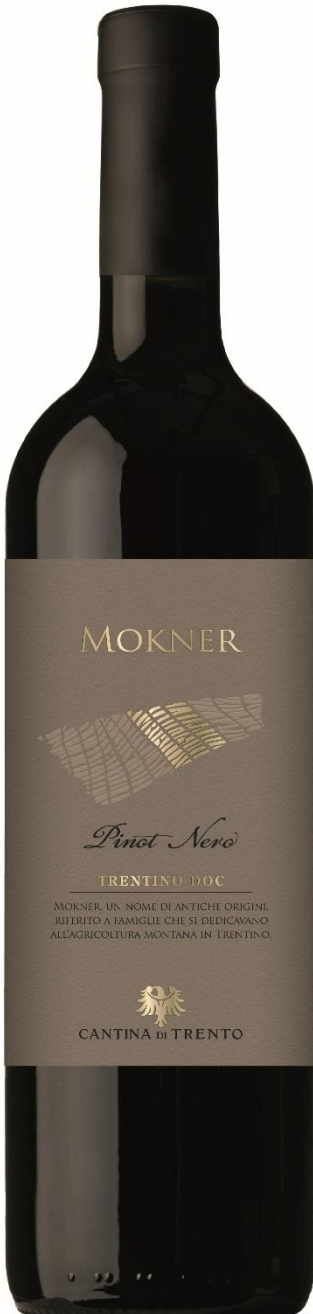


LE SELEZIONI MOKNER

Pinot Nero

TRENTINO DOC

MOKNER IS THE ANCIENT NAME OF FAMILIES ENGAGED
IN MOUNTAINOUS FARMING IN TRENTINO.



DOC TRENTINO

Only the part of Trentino recognized as suitable for the production of premium wines are covered by the Trentino appellation of origin. Within these vineyard areas certain small sites afford optimum conditions for producing fine Pinot Noir. This grape variety grows very well on hillsides at altitudes of 400/700 metres above sea level, with good ventilation and exposure to sunlight, with gravelly soils.

WINEMAKING AND MATURATION

The grapes are hand-picked, selected, de-stemmed and undergo the fermentation in stainless-steel tanks of small capacity at the temperature of 22-25°C. After the malolactic fermentation, the wine ages in oak barrels (25 Hl.) and French oak barriques; the wine ages then in stainless-steel for 3 months prior to bottling and subsequently bottle-aged before release.

ANALYTICAL DATA

Alcohol 13,5 % vol.

Acidity 5,5 g/l.

DESCRIPTION

Pale ruby red in colour, stimulating on the nose, reminiscent of red fruits, (black and marasca cherries) and vanilla. On the palate it is harmonious and enveloping with intense fruity notes on the finish. The notes of black cherry and marasca cherry stand out, imparting a delicate and elegant touch to the wine.

PAIRING

A wine for savouring on its own, it is also excellent with dishes without obtrusive flavours, such as refined poultry and white meats. Serve at room temperature (18-19°C). This wine will improve with further ageing.



CANTINA DI TRENTO