

HEREDIA



Heredia Pinot Nero

DENOMINAZIONE DI ORIGINE PROTETTA

The grapes are grown in Trentino, in small vineyards sited on the hillsides, with a good sun exposure and a good ventilation, on poor soils, at an altitude comprised between 300 and 400 m.a.s.l.

The grapes are harvested by hand and once in the winery, they are de-stemmed. The fermentation takes place in small stainless steel tanks, at the temperatures ranging from 25° to 27° C and the grape skins are kept constantly immersed in the juice by punching them down as they are driven to the surface, in order to favour the extraction of aromatic substances and soft tannins. Once the alcoholic fermentation is over the wine is put into small wooden barrels and it undergoes the malolactic fermentation. The wine is then racked and matured in barriques for at least 15 months; after that the wine is blended and stored in stainless tanks and prepared for the bottling.

Light ruby red in colour, characteristic for del Pinot Nero. Fruity on the nose with scents of cherry and red berries such as strawberry, raspberry and blueberry.

Warm, elegant, soft and persistent on the mouth, with soft tannins and spicy notes due to the aging in wood.

IT GOES WELL WITH

This wine is an excellent accompaniment for a range of dishes which bring out the wine's elegance rather than its power. It will keep well and will evolve for a number of years.

Serving temperature di 18°C.

ALCOHOL	13 % vol.
TOTAL ACIDITY	Ca. 5,3 g/l
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	RED
GRAPE VARIETY	Pinot nero, mainly clone 777
TOTAL PRODUCTION	"5.000 bottles "
PRODUCTION AREA	Small vineyards above the town of Trento
EXPOSITION	South, south-west
SOIL	Calcareous, middle texture.
TRELLISING SYSTEM	Mainly Guyot
NUMBER OF VINES PER HECTAR	3.500
YEAR OF IMPLANTATION	The vineyards are older than 10 years
PRODUCTION PER HECTAR	77 hl /ha
TIME OF THE HARVEST	September