

Maso Grener Pinot Nero IGT Vigneti Dolomiti

The Maso Grener **Pinot Nero** IGT Vigneti delle Dolomiti debuts with the 2019 harvest and it is the result of the vinification of the first bunches produced by the new vines of the vineyard Vigna Bindesi. For the planting we used 5 different Pinot Nero clones particularly appropriated for the vinification “in red” (CL777-CL943-CL828-CL459-CL165, all on rootstock So4). The “brown-reddish” soil of the Bindesi vineyard gives the wine fineness and longevity, but at the same time it makes the Maso Grener Pinot Nero a wine to be drunk when it is still young.

The grapes are hand harvested and then crushed directly in wooden vats, open on top, so as to facilitate the pressing process. The maceration and fermentation temperature is regulated by a system of flowing cold water. After a short maceration of 10 days, the fermentation is completed in steel tanks, where also the malolactic fermentation and the refinement take place, until the bottling.

The Maso Grener **Pinot Nero** is luminous and attractive, with an almost transparent red colour. The scents are sweet and they remind of cherries, currants and spices. The fragrant taste recalls the small wild berries and in the mouth one can appreciate the easy drink.

VINEYARD

Pinot Nero

Age of the vines: 10

PRODUCTION AREA

Maso Grener vines, at Bindesi locality, placed 400-450 metres a.s.l., with south-west exposure.

SOIL

Siltitic soil (Werfen siltstone), well-drained, with a brown-reddish colour, that gives the name to the so-called “Terre Rosse” (“Red Lands”).

FOOD PAIRING

The Vigna Bindesi Pinot Nero pairs perfectly with white meat, poultry, game dishes (duck or pheasant), delicate cheeses.

