



Vigna Bindesi Pinot Nero Trentino DOC

The Vigna Bindesi, in Pressano, that overlooks the Adige Valley, has a “brown-reddish” soil of ancient siltitic origin, characteristics that give the wine fineness and longevity; if correctly stocked in the cellar, the Maso Grener **Vigna Bindesi Pinot Nero** can express itself fully over the years.

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. The maceration carries on for 15 days, then the fermentation is completed in oak barrels, where the malolactic fermentation and the refinement also take place. The wine is bottled around one year and a half after the harvest.

The Maso Grener **Vigna Bindesi Pinot Nero** aroma is varietal, lightly fruity – with a hint of red berries and black cherries, mineral, slightly spicy. The wine has a light scent of wood, still perceivable and well integrated. Its taste and body are well balanced and make it pleasant in the mouth and highly enjoyable.

VINEYARD

Pinot Nero
Vintage: 30

PRODUCTION AREA

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

TERROIR

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

MATCH

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

ALCOHOL

13.5% vol.



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