



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Nero Riserva Trentino DOC

100% Pinot Nero. Light ruby red in color, with notes of black cherry and spice. On the palate, elegant fruit, well-integrated with the oak, and sweet toasted nuances. Good persistence, medium body, distinct elegance and finesse.

"Pinot Noir most probably arrived in Alto Adige two centuries ago. Today the area could be considered a sort of "Grand Cru" for Pinot Nero, as it consistently provides worldwide drinkers with world-class wines. Vineyards are often on the hillsides in sandy gravelly soil, ensuring that water drains well and the vines are not often stressed, something that is important for delicate Pinot Nero vines. Our Bollini features lovely fruit and great backbone with good persistence."

Wine exported to: Switzerland, Hong Kong, Bermuda, United Kingdom, Canada, USA, Norway, Holland, Singapore, Japan, Ireland, Serbia, Australia, Barbados, Austria

Most recent awards

LUCA MARONI: 96



Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected
Fermentation temperature:	22-24 °C (71.6-75.2 °F)
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 L
Container age:	various
Type of oak:	French
Aging before bottling:	12-18 months
Aging in bottle:	6 months
Closure:	Diam



Vineyard

Organic:	No
Vineyard location:	East of Trento

Soil composition:	Shallow morainic soil, with a medium-grain pebbles made of white limestone, typical of Trentino (Dolomia).
Vine training:	Guyot and Pergola
Altitude:	400-700 meters above sea level
Vine density:	Pergola: 4,400 vines/ha and Guyot: 5,000-6,000 vines/ha)
Yield:	80 quintali/56 hl
Exposure:	Southwestern
Age of vines:	15-30 years old
Time of harvest:	Mid-September
First vintage of this wine:	1981
Total yearly production (in bottles):	6,000



Tasting Notes and Food Pairings

Tasting notes:	Light ruby red in color, with a bouquet of cherries and spice. On the palate, the elegant fruit is well integrated with the spicy notes from the oak, and sweet toasted nuances. Good length, medium body, distinct elegance and finesse.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A lovely pairing with pasta and red meat.
Aging potential:	3 - 4 years
Alcohol:	13%
Winemaker:	The Empson Family