

ALESSANDRO BERSELLI

Signature Collection

PINOT NOIR ALTO ADIGE D.O.C.

Grape Varietals: 100% Pinot Nero.

Average age of the vines: 25-30 years.

Soil: clayey, calcareous and sandy.

Harvest Period: second half of September.

Vinification: the grapes undergo 48-72 hours of prefermentative cold maceration, followed by a traditional red wine fermentation with the grape skins for 10 days. At the end of the fermentation, following the malolactic fermentation, the wine is aged for 8 months in French oak barriques.

Alcohol Content: 12.5% by vol.

Residual Sugar: 2 grams per liter.

Color: ruby red with garnet red shades.

Aroma: expressive and generous bouquet with notes of berries, strawberry, and cherry. These fruity aromas are accompanied by notes of violet, vanilla, and a hint of black pepper.

Palate: enveloping and rich; the tannins are evidently present with pleasant fruity and spiced notes. Overall, it's a harmonious and persistent wine.

Food Suggestions: wild game, roast meats, aged cheese.

Serving Temperature: 14-16 °C / 57-61 °F.

