



# COLTERENZIO PINOT NERO

100% Pinot Noir. Brilliant medium ruby red color. Fresh, fruity nose, reminiscent of red currants and black cherry. Medium-bodied, round with soft tannins and ripe berry flavors well integrated with the acidity. A stylish and elegant wine. Perfect partner to light starters, roast partridge, rack of hare, Peking duck, and meaty fish. Serve cool.

West facing slopes at altitudes between 400-500 metres. Soils are morainal mixed with clay and eroded porphyry. The crushed grapes are fermented in stainless steel tanks at a controlled temperature of approx. 25° C. The skins are kept constantly immersed in the embryonic wine by pushing them down gently. The new wine undergoes malolactic fermentation and is refined in concrete tanks and large wooden casks for at least 6 months.

Alto Adige is at the point where northern and southern Europe meet. Viticulture in the area goes back at least to Roman times and the people are as likely to speak German as Italian. With both snow-covered mountains and fruitful valleys it is a mixture of Alpine and Mediterranean climates. Colterenzio is located in Cornaiano, one of the villages among the vineyards in an area of cool, rolling hills south of Bolzano. The growing area includes vineyards located between 250 and 550 meters above sea level and with a large variety of soil compositions, microclimates and ripening phases. The vineyards are protected by the Alps, have a significant difference in day-night temperatures during the ripening phase, 1800 hours of sun per year, and a consistent aeration from Lake Garda.

The Colterenzio winegrowers' co-operative was founded by 28 vintners in 1960. Over the years other passionate viticulturalists from diversified micro-zones in the area joined the collective, and today nearly 300 members cultivate approximately 300 hectares of vineyards. Today it's been recognized as one of the best wineries in Italy. Absolute dedication to grape growing is the priority among all Colterenzio vintners. From first planting the vines to harvesting the grapes by hand, they believe that the work in the vineyard is determined by the rhythm of nature. The resulting wines unite crisp, Alpine fragrance with Mediterranean spice and warmth.

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## *Tasting Note:*

### COLTERENZIO PINOT NERO

100% Pinot Noir. Fresh, fruity aromas of red currants & black cherry; ripe berry flavors; medium-bodied with soft tannins; well integrated acidity; stylish & elegant.

## *Shelf Talker:*



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