

ClasSicO

Fine Wines & Spirit
-est. 2002 -



Cembra Pinot Nero

Varietal: 100% Pinot Nero

Elevation: 650 metres (2,132 feet).

Acidity: 5.5 gr / ltr

Soil: Silty-sandy, loose, of porphyric origin

Residual Sugar: gr / liter

Appellation: Trentino

Ph: 3.4 gr / ltr

Exposure: South exposure.

Alcohol %: 13.5

Tasting Notes: ruby-red color, delicate aroma evoking forest fruits and cherry. On the palate it is soft, with a full, pleasant sapid sensation which emphasizes its persistency

Vinification: manual harvesting in late September; fermentation at controlled temperature in steel tanks

Aging: 6/7 months in barriques

Food Pairing: Boiled meats, white poultry meats

Accolades

2017 91 J Suckling



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