PINOT NERO QUERCIA

Alto Adige DOC

Type Still red wine.

Grape variety Pinot Nero.

Production area Pochi di Salorno.

Soil composition Sandy, alluvial.

Winemaking Destemming and brief skin maceration, gentle pressing, static cold settling, fermentation at a controlled temperature of 18°C, followed by extended ageing on the lees, exclusively in stainless steel tanks.

Bouquet Elegant aromas of strawberry and raspberry emerge on the nose, complemented by delicate hints of blueberry and subtle nuances of juniper. The wine is pleasant and deeply rooted in its terroir, expressing a northern-inspired style that brings appealing crispness and distinctive finesse.

Palate Its exceptional drinkability makes it an ideal companion for many occasions. Best enjoyed between 15°C and 18°C, the wine fully expresses its charm, enhancing both its elegant freshness and overall appeal. Beautifully balanced, it provides a highly enjoyable and harmonious tasting experience.

Serving temperature 16 - 18° C.

