

Pinot Nero Exclusiv Riserva

PLONER



Fine bouquet with a subtle hint of roses. Deep and well-balanced flavours of blueberries, ripe cherry and a touch of strawberry. Velvety tannins and a mild yet vivid acidity create a lovely length and persistent finish. A symphony of greatness and elegance – a memorable experience.

Site: Marleno, on a sloping hill (30-40% grade); morning sun exposure

Cultivation: trellis with 7,000 vines/ha

Terrain: granite, slate, and gneiss, suffused with sandy loam

Farming: respectful of nature, without artificial fertilizer and herbicide

Yield: reduced yield, ca. 4,000 bottles per ha

Maturation: in small and medium-size oak barrels for 12-24 months and afterwards, for an additional few months after bottling

Alcohol content: 13.0-14.0% Vol.

Serving temperature: 16°C

Ageing potential: 7 years and more