



Label designed by Marco Arman

Pinot Nero

Pinot Noir is the ancestor of Pinot Blanc and Pinot Gris, and among the red wines, is considered one of the finest and the most difficult to produce. In Cembra Valley finds its ideal habitat as it prefers dry land hill and not overly rich. We age it in barriques for 10 months, than in bottle for further 6 months.

VINES: Pinot Nero in purity.

VINEYARDS: Pózza de Crós, Saosènt e Piagge (Cembra)

CULTIVATION: Gujot between 450 and 550 mt.a.s.l.

SOIL: Porphyritic origin and Clayey.

YIELD: 65 q.li/ha (disciplinary DOC 120 q.li/ha)

FERMENTATION AND AGING: Steel at a controlled temperature, in barrique 10 months than in bottle.

COLOUR: Light ruby red.

FRAGRANCE: Fruity, pleasantly with cherry scent.

TASTE: Dry, cool. Aging in barriques, the result is a vanilla taste that makes it softer and velvety.

SERVING SUGGESTIONS: Suitable to accompany dishes with pork, lamb and game.

SERVING TEMPERATURE: 16-18 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It's care, attention and respect, as the art of loving demands.

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.