



## Silvester Rosso Pinot Nero RISERVA

Silvester Rosso born from the selection of the best Pinot Noir grapes grown between 500 and 550 meters. For three years Zanotelli has collected them, vinified and let stand in French oak barrels for over 12 months before storing them in steel vats. Silvester Rosso is the result of the assembly of three vintages.

**VINES:** Pinot Nero in purity.

**VINEYARDS:** Pózza de Crós and Vac (Cembra)

**CULTIVATION:** Gujot between 500 e 550 mt s.l.m.

**YIELD:** 60 q.li/ha (disciplinary DOC 120 q.li/ha)

**FERMENTATION AND AGING:** In steel tanks at controlled temperature, in barrels for over a year, bottle.

**COLOUR:** Ruby red

**FRAGRANCE:** Fruity bouquet, intense, pleasant with cherry.

**TASTE:** The taste is dry and round, harmonious, hints of vanilla, soft and velvety.

**SERVING SUGGESTIONS:** Suitable to accompany dishes of pork, lamb and game

**SERVING TEMPERATURE:** 16-18 °C

## SILVESTER

*Silvio and Ester were married in 1946.*

*Sixty years after Zanotelli creates the two barricades reserves Silvester Bianco and Silvester Rosso, to remind the strain to which can be traced back the branches of Zanotelli family.*

*A name to settle a union, a bond, the same that the family has today with his land.*

*Cembra Valley where they grows terraced vineyards supported by ancient stone walls. Silvester Bianco e Silvester Rosso wines are produced in limited quantities.*

*Every year Zanotelli selects seven hundred numbered bottles by type. For the Silvester line there is a dedicated package for two or three bottles.*

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