



A Z I E N D A A G R I C O L A

Pojeri e Sandri

PINOT NERO *selezione* RODEL PIANEZZI DOLOMITI

Vineyard manager – owner: *Fiorentino Sandri*

Winemaker - owner: *Mario Pojer*

The color is a bright ruby with tinges of the deep-colored skin of eggplant. The bouquet is clean and complex with hints recalling raspberries, blackberries and ripe red fruits (cherries and plums) along with fragrant scents of tobacco.

On the palate it is elegant and harmoniously balanced.

While not 'heavy,' the wine shows nice body and a measure of concentration.

On the finish it's very complex showing a supple texture and some spice notes.

Our "Rodel Pianezzi" selection of Pinot Nero pairs well with roasted red meats and it's excellent with poultry such duck, goose or *piccione* (squab).

Vineyard situation: different parcels on the hill of Faedo called: *Rodel* and *Pianezzi* at elevation 500 meters (1640 feet) above sea level with a south-west exposure. The side is well-ventilated because of the influence of the "Ora" breezes from Lake Garda (a wind that comes from the nearby famous lake).

Training system: "*pergoletta trentina aperta*" with a vine density of 6500 per hectare.

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It's muddy – calcareous and on a marly conglomerate.

Grape varieties: Pinot Nero (special Burgundy clones), with vines which are 25 years old.

Alcohol: 12.5 %.

Life of wine: 10 – 15 years.

Type of bottle: Burgundy bottle.

Characteristics: fermentation in wood tanks and then the wine is aged in French oak barrels for almost one year and matured in bottle for another year before releasing it. This is best served in a large glass to fully appreciate the engaging perfumes which will waft from such stemware.

