



Pinot Nero Santa Lucia

Trentino DOC

The mountains in Trentino are the ideal environment for the cultivation of this vine which is characterized by an innate elegance.

Pinot Nero requires great care both in the vineyard and in the cellar in order to obtain an excellent wine that is easy recognizable in the glass for the typical garnet hues.

This intriguing wine releases a complexity of sensations. Its warm and silky texture offers aromas of small red fruits and underwood that evolve into a masterpiece of balsamic notes, truffles and licorice.

On the palate it is fresh, elegant and well balanced, recalling the typical bouquet of this varietal.

Grape varieties: Pinot Nero.

Production area: Trentino region.

Soil composition: complex, mainly composed of marly and calcareous stones.

Growing systems: traditional “pergola trentina” on hilly slopes. Manual harvest and low production in balance with the mountain environment.

Vinification: maceration in stainless steel tanks in contact with the skins. Maturation in stainless steel and wooden barrels.

Food pairings: roasted meat and medium aged cheese. It may exalt the vegetarian cuisine and tuna dishes in an unusual way.

Service temperature: 14-16 °C.

Suggested glass:



AWARDS



**Vivino Wine Style
Awards Honors 2018**

annata 2017

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