



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

WINE DESCRIPTION

An extension of the renowned institute, the winery of San Michele is located in what was once an Augustan monastery in the 12th century. Expanded over the course of the last 20 years, the winery today features modern enological technology that is dedicated to the production of indigenous and traditional grape varieties that represent the unique history of winemaking in Trentino.

TASTING NOTES

Ruby red with garnet notes. Ample fruit nose of small berries, cherries and spices (black pepper). On the palate it is smooth and elegant with delicate tannins, good balance and a long finish.

FOOD PAIRING

Pairs well with fish, white meats, red meats and medium cheeses. Ideal with all kinds of grilled meat.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Trentino DOC
Vineyard location:	Canazzi and Campacc
Vineyard size:	2 Ha (1 Ha + 1 Ha)
Soil composition:	Calcareous, stony, medium texture and good organic supply
Training method:	Vertical-trellised, cordon-trained
Elevation:	300 m a.s.l.
Vines/acre:	5,800/Ha
Exposure:	West
Age:	3- 27 years
Harvest time:	Beg. of September, manual harvest
First vintage:	80's
Production:	5,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Nero
Fermentation container:	Stainless steel tanks/ 20 days at 26°C
Maceration technique:	On the skins for 20 days at 26°C
Type of aging container:	Barriques
Length of aging before bottle:	12 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	0 g/L
Acidity:	4.8 g/L
Dry extract:	28 g/L

