



GAIASCHI

· dal 1855 ·

Re Nero

This wine is the result of a blend between Pinot Nero and Merlot grapes, picked and worked separately to better preserve their unique varietal characteristics.



Name:	Re Nero
Type:	still wine
Quality assurance:	I.G.T.
Farming system:	Integrated Farming
Grape varieties:	85% Pinot Nero 15% Merlot
Yield:	70 hl per hectare
Terrain:	calcareous clay
Estates:	La Casella - Ziano
Extension and altitude:	1 hectare - 320 m elevation
Cultivation system:	single curtain
Harvest:	September
Alcohol:	13% vol.
Serving temperature:	16 °C
Winemaking:	Pinot Nero grapes, after crushing, are let to ferment for 6 days on the skins with light pump-overs. After about 2 weeks Merlot grapes are then picked, crushed, and fermented for 8 days. It is then time for blending the 2 qualities. The resulting wine needs to rest for 6 months before being bottled.
Tasting notes:	ruby red colored with dark shades, recalls of black berries on the nose. It's round and fresh with a medium tannin and a long finish.
Serving suggestion:	best as an aperitif.