

MASO ÉLESI 2017

PINOT NERO TRENTINO SUPERIORE – ORGANIC

An organic vineyard ideally suited for growing Pinot Nero.



	Ruby red		13,50% vol.
	Serve at 16–18 °C		0,75 liters
	French oak		Can age for 15 years

VINEYARD CHARACTERISTICS

Seasonal performance The 2017 vintage in Northern Italy was characterised by adverse weather events (spring frosts, summer drought and hailstorms) which, however, occurred with less intensity in the Upper Garda area. The course was therefore positive and allowed us to have healthy grapes with the right ripeness at harvest time.

Location of the vineyards A single vineyard in Padaro with its pertinent building (or maso) at the foot of Mount Baone, surrounded in a holly oak wood.

Grape variety used 100% Pinot Nero.

Type of terrain Fairly shallow, medium texture soil, with a good clay content, verging on calcareous.

Training system Guyot-trained.

Production 5,800 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest The harvest took place on September 8th with a careful manual selection of grapes.

The grapes transported to the cellar were immediately destemmed. The whole grapes were partly dropped into a special steel tank and partly transferred into small oak wood vats.

Vinification Initially a pre-fermentative cold maceration was carried out for three days at 12 °C. The alcoholic fermentation took place at a temperature of around 24

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°C, slightly higher in the vats, with maceration on the skins for about ten days.

Ageing In October, the wine was placed in 500-liter French oak barriques and tonneaux (almost half new) for aging. At the beginning of October 2018, after one year of aging, the wine was blended and bottled on January 18, 2019, producing 3,840 bottles. Finally, the ageing in bottle lasted more than twelve months, before being put on sale.

ORGANOLEPTIC CHARACTERISTICS

Colour The wine has a pale, bright ruby-red colour and slight transparency.

Aroma After brief aeration, it offers elegantly complex aromas on the nose. Hints of fresh soft fruits, from blackberry to marasca cherry, and floral notes of rose are well integrated with spicier juniper, vanilla and bitter chocolate. There is the essentiality and aromatic pureness of its parent vine.

Flavour On the palate, the wine again shows great elegance and balance, with compact yet harmonious tannins, and a lovely sensation of freshness and tanginess that give it great depth. The aromatic sensations previously perceived linger on the palate.

ANALYTICAL DATA

Alcohol 13,50% vol.

Residual sugar 0,4 g/l.

Total dry extract 27,8 g/l.

Total acidity 5,28 g/l.

pH 3,55.

Contains sulphites.

PAIRINGS

- Tasty, smoked cured meat antipasti
- Lamb, pork fillet and fowl
- Herby lamb cutlets or rabbit terrine with aromatic herbs

SERVING TEMPERATURE

Serve at 16–18 °C in wide glasses an hour after opening.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store bottles horizontally.

AGEING POTENTIAL

15 years.

PALLETISATION

Size 0.75 l (1.34 kg)

Type Burgundy

Bottles per case 6 bottles • Weight 8.65 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 88 cases • Weight 770 kg • Height 154 cm