



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

Pojeri e Sandri

Name of Wine: **PINOT NERO** DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The color is delightful garnet color towards a light ruby...

Its bouquet is very persistent with hints of wild berries, raspberry and strawberry. The taste is similar to the bouquet; the fruit is generous and exciting: a light berry quality along with zesty acidity and mild tannins. Our Pinot Nero pairs well with mildly-seasoned red meats and it partners nice with poultry such as Guinea hen, duck, goose or *piccione* (squab).

Vineyard siting: different parcels on the hill of Faedo called: *Rocol* at elevation 300 meters (980 feet) above sea level with a southern exposure, *Rodel Pianezzi* at elevation 500 meters (1640 feet) above sea level with a southwest exposure and *Palai* at elevation 700 (almost 2300 feet) with a southern exposure. The sites are nicely 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 plants per hectare and *Guyot* (6200 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 (a mix of Italian clones along with French clones from Burgundy).

Alcohol: 12.5 %.

Life of wine: 3 - 4 years.

Type of bottle: Bordeaux bottle.

Characteristics: Fermentation and short aging in steel with brief maturation in wood.

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