

Michei di Michei Pinot Nero

Maso Michei lies highly elevated in a remote mountain landscape in southern Trentino. Vines grow here in pristine natural surroundings on a sun-drenched slope at 790-850 metres a.s.l. (2590-2790 feet). In this remarkable location for viticulture, vines grow slowly and grapes ripen late.

With the purchase of Maso Michei and its 13 hectares of vineyards in the “Valle dei Ronchi” above Ala, Martin Foradori Hofstätter returns to the roots of his forefathers in Trentino – to a place with a special aura that invigorates both man and wine!



HOFSTÄTTER CLASSIFICATION

Selection



GRAPE VARIETY

Pinot Nero

SOIL

Clay and gravel

WINEMAKING AND MATURATION

75 percent of the grapes are de-stemmed, while the remaining 25 percent go whole into the fermentation tanks. Fermentation with the skins lasts approx. 10 days; during this phase the solid parts are kept loosely submerged in the must by pumping over to keep them moist, and pushing them down.

The Pinot Nero Michei di Michei is matured for one year in small oak casks, after which a homogeneous blend is made and the wine matured for a further six months in traditional oak barrels followed by 12 months in bottle before release.

SERVING TEMPERATURE

14°-16° C

FOOD PAIRING RECOMMENDATION

Red meats, lamb, poultry, game, and venison.

AVAILABLE BOTTLE SIZES

