



MICHEI DI MICHEI Pinot Nero

ORIGIN

In southern Trentino, near the Veneto border, our vineyards span the "Piccole Dolomiti" above the historic trading town of Ala, at elevations of up to 850 meters. Dolomite gravel soils composed of limestone dolomite shape the southern slopes. The combination of sun, high altitude, and crystal-clear air creates ideal conditions for our Michei di Michei Pinot Nero.

VARIETY

Pinot Nero Vigneti delle Dolomiti IGT

VINIFICATION

100% handpicked - 100% destemmed
Fermentation in concrete tank - "Remontage" (pump-over)
Aging in barrique - concrete tank - bottle maturation

SOIL

Dolomite gravel

AVAILABLE FORMAT



14-16°C

FOOD PAIRING

- | | | | |
|-----------------------------------|--|---|--|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS | <input checked="" type="checkbox"/> FIRST COURSES | <input type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY | <input checked="" type="checkbox"/> BEEF, LAMB, GAME | <input checked="" type="checkbox"/> CHEESE | <input type="checkbox"/> ASIAN CUISINE |

FRESHNESS



FRUIT



BODY



MINERALITY

