



NICONERO

DENOMINATION

Pinot Nero Monti Lessini DOC

GRAPE

Pinot Nero

YIELD

1 kg/vine

GROWING AREA

Tenuta Corte Giacobbe, in Roncà, near Verona in the Veneto region. The southwest-facing vineyards lie on a plateau at an elevation of 450 metres, between two extinct volcanoes, Calvarina and Crocetta.

SOIL PROFILE

Basalt, grey and black tuff of volcanic origin.

VINEYARD AGE

15 to 20 years old

TRAINING SYSTEM

Guyot method, at 5,000 vines per hectare. Buds are quality-selected and cluster-thinning is practiced.

HARVEST PERIOD

Generally in the third week of September. Grapes are rigorously picked in two separate passes in order to ensure optimal ripeness.

VINIFICATION

As they arrive in the winery, the grapes are immediately subjected to quality-selection on a sorting table, and only the finest-quality berries are transferred, with no use of pumps, to concrete vats. There they ferment at 20-22° C then macerate at about 22° C for about 15-20 days, for a total time of 25-30 days in the vats. Malolactic fermentation follows, partly in concrete and partly in oak.

MATURATION

A 12-16 month maturation takes place partly in French oak barrels and tonneaux and partly in concrete, under controlled temperatures. After bottling, the wine receives further ageing before release.

SENSORY PROFILE

Appearing a limpid ruby red, Niconero boasts a complex bouquet of wild red berry, orange peel, dried rose petals, mentholated talc, rhubarb, black liquorice, sandalwood, medicinal herbs, sweet spices, caramelised almonds, and incense, that concludes on a note of pine resin and balsam. In the mouth, it is succulent, crisp, and vibrant, with all its fruit on luscious display. Every sip of this intriguing and elegant Pinot Noir unleashes a torrent of sensations, which testify to its being purely and uniquely Pinot Noir.

Impeccable, forthright, and minerally, it expressively embodies the volcanic earth into which it sinks its roots.

SERVING SUGGESTIONS

Tagliolini with truffles, game birds, lamb chops, beef tartare, mushroom dishes, game-sauced first courses, and rabbit alla cacciatora

When served cool at 12-14°C, delicious with fish soup, red tuna steaks, or grilled eel.

SERVING TEMPERATURE

12-16° C