



MECZAN Pinot Nero

The Meczan Pinot Nero is distinguished by its unmistakable varietal character, its distinctive aroma and fruity character, by its bright ruby colour with garnet reflexes, and its fresh, stimulating bouquet with seductive hints of woodland berries and cherry. On the palate Meczan is harmonious, sappy and mellow with impressive fruit.

Pinot Noir is first successfully cultivated in Trentino-Alto Adige at the beginning of the 19th century. It quickly becomes evident that the gentle hills and the unique microclimate of the high plateau in Mazon provide the ideal conditions for producing Pinot Noir of world-class quality. As a family and winery, we have a tradition with this grape variety that spans over a hundred years. Today, we grow Pinot Noir with great success in the finest locations of the region.

VARIETY

Pinot Nero

SOIL

A mixture of clay, lime and eroded porphyry.

WINEMAKING

75% of the bunches are de-stemmed, while the remaining 25% are placed whole in the fermentation vats. Fermentation lasts 10 days, during which the skins and other solids are constantly kept loose and submerged in the must.

SERVING TEMPERATURE

12° -14° C

FOOD CHOICES

Game dishes, roasts, pasta with meat sauces.

AVAILABLE BOTTLE SIZES

