

Paradis plus PINOT NOIR

The years pass, our vines are older giving the grapes those unique characteristics of complexity that only the “old” vines can give us. An important wine is born, the result of a careful selection of the grapes, aging in small wood and a long stay in the bottle, a wine for the finest and most demanding palates-

Pinot Noir presumably originates from Burgundy, the progenitor of the pinot family. It most probably got its name from the characteristic pinecone shape of the ripe bunch. It is the oldest grape variety ever, in Italy the first references to vines like Pinot date back to 1500. It has a variable behavioural character, which makes it interact with the environment that hosts it in a sometimes-unpredictable way. The optimal choice of both the area and the soil of cultivation is therefore essential for this vine. It is one of the most valuable and difficult red grape varieties in the world. It is a plant that asks a lot, both from the winegrower and the winemaker. It does not give regular results, and it needs relatively cold climates, with good day/night temperature range and then, when the conditions and the quality of the soils allow it (it prefers calcareous ones), it's able to offer wines of rare beauty. For these reasons it has found the most favourable environmental conditions at Borgo dei Posseri.

Features

Grapes	Pinot noir
Country	Italy
Region	Trentino-Alto Adige
Surface	4Ha – 7000 ceppi/Ha
Sixth implant	2.00 x 0.7
Altitude	550 m /ASL-south, south-west exposure
Training system	Spurred cordon
Planting year	2001
Yield per hectare	5000 kilos
Harvest	After mid-October, by hand after careful selection
Vinification	Destemming, red vinification with fermentation and maceration of the skins for 2 weeks
Aging	In steel vats and barriques for 15 months and bottle aging
Alcohol Percentage by Vol	13%
Organoleptic examination	Ruby red, long velvety, and persistent aroma with marked notes of small fruits. Elegant and enveloping flavour with marked characteristic notes
Serving temperature	18 C

Recommended food pairings for this wine

Wine that enhances red meat stews but is equally enjoyable with a traditional chicken or turkey stew.

