

Paradis PINOT NOIR

Pinot Noir, oh gosh! What a struggle !!! There are only a few grapes on the vine, very few, but quantity is not everything. The vineyard may not give us many grapes but we truly do believe in it. The road ahead is long and winding, but the challenge is the “salt” of life. A wine that wants to be “horizontal”, easy to match, which focuses on the fruit and the essence of the varietal, to be drunk in pleasure, perhaps served at a slightly lower temperature rather than a traditional red one.

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

Features

Grapes	Pinot Noir
Country	Italy
Region	Trentino-Alto Adige
Surface	4Ha-7000 plants / Ha
Plant density	2.00 x 0.7
Altitude	550 m/ASL-south, south-west exposure
Training system	Guyot
Planting year	2001
Yield per hectare	5000 kilos
Harvest	After mid-October, by hand after careful selection
Vinification and	Destemming, red vinification with fermentation maceration of the skins for 2 weeks
Aging	In steel vats and barriques for 6 months and bottle ageing
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
Serving temperature	15 C

Recommended food pairings for this wine

Given the young vintage, it goes very well with aged cheeses and salami appetizers, first courses, but also risotto, fish or seafood soups

