

SILVESTER

PINOT NERO RISERVA

DENOMINATION: Trentino D.O.C.

GRAPE VARIETY: Pinot Nero in purity

VINEYARD: Cancòr (Cembra)

SOIL: Porphyritic soils of volcanic origin, with a sandy-loam texture, high skeleton content and excellent drainage. The low natural fertility and mineral matrix promote a balanced vegetative and productive cycle, gradual ripening, and wines characterised by freshness, savouriness and minerality.

TRAINING SYSTEM: Guyot between 500 and 550 m a.s.l.

FERMENTATION AND AGEING: Fermentation takes place in stainless steel tanks at a controlled temperature, followed by 12 months of ageing in French oak barriques and at least 3 years of bottle ageing.

ALCOHOL: 13.5%

TASTING NOTES: Light ruby red. Fruity, dry and fresh, with hints of vanilla and cherry. Soft, velvety tannins.

FOOD PAIRING: Serve at 16 °C.
Perfect with pork, lamb and game dishes.

FIRST VINTAGE PRODUCED: 2006

In 1946, Silvio and Ester joined their lives, giving rise to a story of family, passion, and dedication to viticulture. Sixty years later, Silvester was born, a Riserva created to celebrate their bond and the roots lovingly preserved by generations of the Zanotelli family. This wine comes to life in the heart of the Cembra Valley, among terraced vineyards supported by dry-stone walls, where winemaking is an act of care and respect for the land. From a rigorous selection of the finest Pinot Noir grapes comes a Riserva of elegance and character.



TRENTINO D.O.C. PINOT NERO RISERVA