

A.A. PINOT NERO RISERVA "ZENO"

Pinot Nero and the Cantina Merano Winery is an alliance that could not be more harmonious. The very best top-quality French clones of this noble red grape flourish high above Merano, at over 500 metres above sea level, in selected, well-ventilated sites that are exposed to the sun. The combined force of the sun and the cool downslope winds of the high mountain summits means that especially complex and fruity red wines can be produced. Partial whole-cluster pressing and storage in oak barrels of the carefully selected, small-berried grapes gives the King of Red Wines a final polish and creates a durable Riserva with well-integrated acidity and a long-lasting finish.



RANGE:

Vineyard range and rare vintages



GROWING AREAS:

Merano
500 - 750 m



SOIL:

morainic, light, permeable, decomposed slate, granite and gneiss, barren and sandy



VINIFICATION:

Cold maceration for 5 days, afterwards controlled alcoholic fermentation with mash movement for about 12 days. Malolactic conversion and ageing in new and used tonneaux.



WINE & FOOD:

game, game birds, milk-fed lamb, rabbit, roasts and hard cheese



SERVING TEMPERATURE:

16 - 17°C



AWARDS:

2016: Docter Wine 2020: 92 points
2017: Falstaff 2021: 91 points
2017: Doctor Wine 2021: 95/100 "Faccino"
2017: The Wine Hunter 2021: Rosso



VARIETY:

Pinot Nero



YIELD:

35 hl/ha



AGE OF VINES:

15 - 20 years



TASTING NOTES FROM OUR WINEMAKER:

The colour is a vivid ruby red. Fresh and fruity on the nose, reminiscent of wild berries as strawberries and wild cherries. Elegant on the palate, well-bodied, with noticeable tannins, fine and long finish.



SHELF LIFE:

5 years +



ANALYSIS - VINTAGE 2017:

ABV: 14,0 %
TOTAL ACIDITY: 5,2 g/l
RESIDUAL SUGAR: 2,7 g/l