Brusafer Pinot Nero, Trentino Superiore DOC 2022

ICV2412022

Cavit

— Trentino, Italy

This exceptional Pinot Nero is produced in tiny quantities from Cavit's very best vineyards. A very fine example of the grape by any standards.

2019 Vintage

Decanter World Wine Awards Silver 2022

2020 Vintage

IWSC Bronze

2023 IWC Bronze

2023 Decanter World Wine Awards Bronze 2023

Production

The Pinot Noir grapes are selected from hillside vineyards around Povo, in the Vallagarina Valley, and on the slopes of Mount Baldo. The south-west and south-east facing slopes have a mixture of glacial limestone or volcanic soils, and the area experiences great differences between day and night temperatures. The vines are Guyot-trained, and grapes are hand-harvested in mid-September. After destemming and pressing the must is vinified in stainless steel at a controlled temperature. The must is fermented in contact with the skins for 10 days, and after alcoholic fermentation the wine is matured for 20 months in 225 litre French oak barriques. The wine spends around 10 months in bottle before release.

Tasting note

Lifted aromas of ripe cherry, red berry and lightly spiced notes. The palate has raspberry and redcurrant fruit, with herbal notes and fine tannins. Supple and velvety balanced by fresh acidity and a long, delicate finish.

Food Match

A good match for pasta and risotto dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Trentino Superiore DOC

Winemaker:
Anselmo Martini

Grape Varieties:
Pinot Nero 100%

Suitable for:
No

Bottle Barcode:
NONE