

Castelfeder

COUNTRY
Italy

REGION
Trentino-Alto Adige

APPELLATION
Vigneti delle Dolomiti IGT



Pinot Nero Mont Mès 2023

VARIETALS
100% Pinot Nero

VINEYARD PHILOSOPHY
Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
4 Hectares	Northwest & Southwest	300-600 Meters	Eastern Slopes of the Valley	Clay with Limestone
YIELD	DENSITY	CULTIVATION	VINE AGE	
8,000 kg per hectare	6,000	Guyot	10 Years	

CLIMATE
Alpine climate.

HARVEST PERIOD
Early, in mid-September.

VINIFICATION
Fermentation and malolactic conversion carried out in stainless steel tanks.

AGING
Aged in stainless steel.

LONGEVITY
2-3 Years

OF BOTTLES PRODUCED
20,000

FIRST VINTAGE PRODUCED
2018

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
13.5%	5.1 g/l	2.0 g/l

TASTING & PAIRINGS
Appearance: Light red.
Nose: Fruit-driven.
Palate: Rich, yet elegant.
Pairings: Grilled meat, pasta dishes, and cheese.
Serving Temperature: 60°F



AVAILABLE FORMATS
750 ml



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