

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