

LE GÉNÉRAL NOIR TRENTO DOC RISERVA

Le Général Noir is the fruit of a long-nurtured dream, a Pinot Noir shaped by time and the mountain. Among the historic vineyards of Cembra, at 550 meters above sea level, lies the soul of this Metodo Classico. Each cluster is protected by the traditional pergola, preserving its freshness and character. Wood and the silence of the cellar have accompanied its slow breath for years. Today it reveals itself with austere elegance and surprising depth. A rare wine, created to move those who know how to wait.

PRODUCTION AREA

Trentino – Municipality of Cembra, 550 m.

SOIL TYPE

Porphyritic - sandy loam

TRAINING SYSTEM

Pergo Trentina. Yield 80 q/ha.

GRAPE VARIETY

100% Pinot Noir

WINE MAKING METHODE

Traditional “Metodo Classico” in accordance with the regulations; fermentation of the free-run juice in small 225-litre wooden barrels to promote malolactic fermentation and ageing on the lees until the following spring. 72 months of ageing on the lees in the bottle.

TASTING NOTES

Colour: intense golden yellow.

Aroma: delicate and fresh aromas, with notes of white fruit, flowers and yeast.

Flavour: elegant, fine and structured, with good acidity that balances the roundness of Pinot Noir.

Perlage: fine and persistent.

ALCOHOL: 12.50%

RESIDUAL SUGAR: 1.1 g/l

TOTAL ACIDITY: 7.32 g/l

FOOD MATCHING

Blanc de Noir pairs well with structured and savoury dishes from both land and sea: from red tuna tartare to duck with orange, from semi-mature alpine cheeses to vegetable tempura.

SERVING TEMPERATURE: 8-10 °C

BOTTLE SIZE: 0.75

