

# corvée

Àgole

Pinot Nero



MUNICIPALITY  
Cembra Lisignago

ALTITUDE  
486 m slm

LATITUDE  
46° 09' 45" N

LONGITUDE  
11° 13' 16" E

# Àgole

## Pinot Nero

### CORVÉE | TRENINO D.O.C.

#### ÀGOLE | VINEYARD

From "Piz delle Àgole", at a glance, you can see the Lagorai mountain chain, the Dolomites, and down in the valley, the vineyards of Corvée: it is therefore for us, the summit, the peak to climb to see with new eyes. Àgole is the Pinot Nero of Corvée: a vantage point from which to look out, to fully understand the peculiarities of the terraces of the Cembra Valley.

#### ÀGOLE | WINE

The Pinot Nero Àgole presents itself in an eclectic guise, which contrasts a fresh and youthful acidity with a balanced, long, almost cautious taste. The body is robust. Its tannins are dense, silky and harmonious. The bouquet is intense, with marked notes of red fruit (blueberry, raspberry and morello cherry), with delicate hints of violet, liquorice, truffle cocoa and cloves.

#### ÀGOLE | VINIFICATION

Manual harvesting in the third ten days of September, destemming, fermentation at controlled temperature in stainless steel tanks, lees aging for about 18 months in 228-litre French oak barriques, bottle-ageing for about 6 months before selling.



#### VINEYARD NAME

Àgole

#### EXPOSURE

South

#### SURFACE AREA

1.0111 hectares

#### YEAR OF PLANTING

2007

#### VARIETY

Pinot Nero

#### ROOTSTOCK

Kober 5 BB and SO4

#### CLONES

SMA 201, SMA 184, INRA 777, LB 9

#### PLANTING DISTANCES

2.20 x 0.70 m

#### TRAINING SYSTEM

Simple unilateral Guyot

#### PLANTING DENSITY

6,250 vines/hectare

#### PRODUCER

Moreno and Alberto Nardin,  
Michele and Mauro Nardin