



Alto Adige Pinot Nero 2016

Pinot noir (Pinot Nero or Blauburgunder) is one of the most cherished and most demanding of all red wines. Pinot noir cannot grow everywhere, however, and is very demanding in terms of vineyard and vinification alike. Due to its delicate aroma and distinctive nature, it enjoys a great deal of importance. This Pinot noir develops to its full potential at the cool yet sunny vineyard sites of Eppan and Kaltern, yielding a structured wine with elegant fullness that is strikingly similar to the Burgundian paragons.



Garnet-red



Aroma reminiscent of wild berries, raspberry and blackberry



Compact, elegant, fruity-spicy

Grapevines

Variety: Pinot noir

Age: 5 to 25 years

Area of Cultivation

Sites: Vineyards in Eppan and Kaltern (400 to 550 m)

Exposure: South/southeast to southwest

Soil: Moraine debris and limestone gravel

Training System: Guyot

Harvest

2016: End-September to mid-October; harvest and selection of grapes by hand

Vinification

Fermentation in stainless-steel tanks, followed by malolactic fermentation and aging in large wood.

Production

Yield: 65 hl/ha

Alcohol Content: 14 %

Acidity: 5,2 gr/lt

Serving Temperature

14 to 16 degrees

Pairing Recommendations

Ideal pairings include lamb, goat kid, calf's liver, braised meat and mature cheeses.

Storage/Potential

3 to 5 years

Recommended glass



Awards

2014: International Wine Challenge:
"Silver"

2012: Silver Medal - International
Wine & Spirit Competition 2014