

PINOT NERO

DOC 2018



VARIETAL: Pinot Nero

AGE OF VINES: 6 – 21 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2019 – 2022

YIELD: 70 hl / ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,0 g/l

TA: 4,6 ‰

Contains sulphites

ORIGIN

Pinot Noir has internationally many different names. In Germany, this grape is known as Spätburgunder, for example, in France known as Pinot Noir and the one in Italy as Pinot Nero.

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Fermentation on the skins at 23 °C with a eight days extended maceration, malolactic and a 5-month ageing in big wooden barrels and large casks.

VINEYARD

East-facing, sloping vineyards located at 450 – 550 meters above sea level. Loamy, chalky gravel with a small proportion of sand.

TASTING NOTES

- dense cherry red
- cherry and raspberry, with hints of rose-hip tea
- first impressions on palate are voluminous and soft, with a silky smooth finish

RECOMMENDATION

This wine pairs perfectly with heavier meat courses, game and piquant hard cheeses.