

PINOT NERO

DOC 2021



VARIETAL: Pinot Nero

AGE OF VINES: 5 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2022 – 2025

YIELD: 70 hl / ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,0 g/l

TA: 4,7g/l

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

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

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.