

PINOT NERO

DOC 2024



VARIETAL: Pinot Nero

AGE OF VINES: 5 – 25 years

TEMPERATURE: 14 – 16 °C

OPTIMAL AGING: 1 – 4 years

YIELD: 70 hl / ha

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,5 g/l

TA: 4,9g/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

After a rainy spring and a sluggish start to summer, August brought the long-awaited turnaround: Sunny and warm days encouraged the ripening of the grapes and allowed early varieties to reach very good quality. Harvest began at the end of August under nearly perfect conditions, accompanied by stable weather lasting into September. With the onset of autumn rains, the harvest of late-ripening red wines became more challenging due to demanding weather conditions. Nevertheless, the vintage produced exciting white wines and early-ripening red wines of remarkable quality.

VINIFICATION

Maceration fermentation takes place at 23 °C with a maceration time of 8 days. This is followed by malolactic fermentation and 5 months of ageing in concrete vats and stainless steel tanks.

VINEYARD

The vineyards are located on east-facing slopes at an altitude of 450 to 550 meters above sea level. The soil consists mainly of loamy limestone gravel with a small proportion of sand.

TASTING NOTES

- dense cherry red in color
- the wine reveals aromas of cherry, raspberry, and fruit tea on the nose
- initial impressions on the palate are voluminous and soft, with a silky smooth finish

RECOMMENDATION

This fruity wine pairs perfectly with pasta and light meat dishes, but also complements game and mild hard cheeses.