

Alto Adige Blauburgunder – Pinot Noir DOC



The Pinot Noir is cultivated in Alto Adige for approximately 150 years, and it feels very well in this area. Alto Adige's Pinot Noirs are among the best of Italy and they have caused attention also at international tastings. Tough, the Pinot Noir is a very difficult variety, with high requirements at the soil and the climate, reacting very sensitively at excessive productions and demanding highest attention in the cellar.

The Pinot Nero is a full bodied, elegant and fruity red, with a distinctive sour cherry aroma, which goes perfectly along to red meat, venison and zesty cheese.

As drinking temperature, we'd like to recommend 18 – 20 °C. Our Pinot Noir can be aged for 4 – 5 years after bottling, good vintages even longer.

Vineyard area: 2 ha
Cultivation system: Guyot
Soil: Tonig, kalkhaltig
Yield: 6000 l/ha
Variety: Blauburgunder (100 %)
Vinification: Großes Holzfass
Acidity: 4,8 g/l
Residual sugar: 2,8 g/l
Alcohol: 13,2 % vol