

Alto Adige Blauburgunder – Pinot Noir Riserva DOC „Select“



Many times Alto Adige Pinot Noirs were nominated among the best Pinot Noirs of Italy, even among the best outside Burgundy. This is because in a land so rich on different slopes and soils there are good conditions for even the most difficult varieties like the Pinot Noir. Much sun during the day, cool nights, a good aeration, high attention at the yield control and at the management of the microclimate in the vineyard: These are the prepositions for the production of a good Pinot Noir, and they are the “secret” also for our Blauburgunder “Select”. An elegant vanilla note due to a one year maturation in French barriques complete the drinking pleasure of this wine.

The Blauburgunder Select is perfectly paired with red meat, game and strong cheese. It should be drunk at a temperature of 18 – 20 °C. 5 years of extra-aging in the bottle don't hurt at all, good vintages have even a much higher aging potential.

Vineyard area: 2,2 ha
Cultivation system: Guyot
Yield: 5000 l/ha
Variety: Pino Noir (100 %)
Vinification: 12 months Barrique
Acidity: 4,8 g/l
Residual sugar: 2,4 g/l
Alcohol: 13,3 % vol