

CLASSIC

PINOT NERO 2023

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Nero

AREA AND SOIL: The vineyards are situated in hilly locations facing east, between 450 and 550 meters above sea level and consist of loamy-sandy soil.

CULTIVATION: Guyot

YIELD: 65 hl/ha

VINIFICATION: Mash fermentation takes place at 23 °C with an 8-day maceration period, followed by malolactic fermentation and 5 months of ageing in concrete and stainless steel tanks.

ANALYSIS: alcohol: 13.0 %, total acidity: 4.8 g/l, res. sugar: 2.0 g/l

AGING POTENTIAL: 1 – 5 years

TASTING NOTES: With a bright, ruby red color and a delicate bouquet of raspberries and cherries, this Pinot Nero presents itself. It impresses on the palate with an elegant structure and fine tannins.

PAIRING: This Pinot Nero harmonizes perfectly with light dishes such as pasta with vegetables or mild sauces and white meat.

SERVICE TEMPERATURE: 14 – 16 °C

Contains sulphites

