

CLASSIC

PINOT NERO 2021

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Nero

AREA AND SOIL: Hilly vineyards facing east between 450 and 550 m above sea level; clayey-sandy soil.

CULTIVATION: Guyot

YIELD: 65 hl/ha

VINIFICATION: Fermentation and maceration in stainless steel, followed by partial ageing in oak barrels for 5 months.

ANALYSIS: alcohol: 13.5%, total acidity: 4.7 g/l, res. sugar: 2.0 g/l

AGING POTENTIAL: 1-5 years

TASTING NOTES: Brilliant ruby red colour. Delicate varietal bouquet of raspberries and cherries. On the palate this Pinot Nero has an elegant structure and fine tannins.

PAIRING: It goes very well with light dishes, white meat and pasta with vegetables or light sauces.

SERVICE TEMPERATURE: 13 – 15 °C

Contains sulphites

