SÜDTIROL · ALTO ADIGE

BLAUBURGUNDER PINOT NERO

Production zone

Blauburgunder, also called Pinot Noir, originates from Burgundy and has been cultivated in South Tyrol for more than a century. The vineyards, in warm and well-ventilated sites on Renon at 500-750 m.a.s.l. (1650-2500 ft.) yield the grapes for this lovely wine.

Varietals

Blauburgunder Pinot Nero 100%.

Yield per hectare

Approx. 8.000 kg of grapes.

Yield of wine from grapes

Approx. 70%, for a yield of 56 hectolitres per hectare.

Harvest

Harvest takes place at the end of September. Grapes are picked at complete ripeness and bunches carefully sorted and moved immediately to the cellar for vinification.

Wine making and ageing

The alcoholic fermentation takes place in stainless steel tanks at controlled temperatures to induce a prolonged contact of the must with the skins. Malolactic fermentation occurs in October right after the alcoholic fermentation. Maturation is carried out for short time in French oak barrels.

Tasting notes

Rich ruby red colour. Floral bouquet on the nose with notes of violets, fruity notes of raspberry and plum, spicy, liquorice flavour. Medium-bodied, delicious fruitiness and pleasantly incorporated tannin flavour.



