

REGION - Südtirol, Alto Adige

APPELLATION - Alto Adige D.O.C.

VARIETAL(S) - 100 % Pinot Noir

VINEYARD SIZE - 3.5 hectares (planted in 1995)

SOIL - glacial morainic soil with a high stone content (porphy and granite), sand and clay

ANNUAL PRODUCTION - 667 cases



VINIFICATION

Grapes were manually harvested and de-stemmed before being transferred into open-top oak fermenters. Dry ice was placed onto grapes to delay fermentation but allow extended extraction of colour. Primary fermentation took 14 days with regular manual punchdowns being done. The resulting wine was then transferred into barriques (25% new) where it aged on its lees for 14 months before being bottled. It spent another 12 months resting in bottle before its release.

TASTING NOTES

NOSE - Fresh cherries, strawberry, allspice, fresh garden herbs, rose, as well as earthy and ferrous notes.

PALATE - Medium body, medium acidity and medium tannins that are incredibly well balanced and smooth. Red berries, bay leaf and hints of vanilla on the finish. Very long.