



PINOT NERO Südtirol · Alto Adige DOC

Pinot Nero, or Pinot Noir in French, originates from Burgundy and has been cultivated in Alto Adige for more than a century. The grapes for this Pinot Nero grow on selected sites on the slopes of the Renon in the Bolzano area.

Grape variety	Pinot Nero
Area of cultivation/ climate	Warm and well-ventilated sites on the Renon and in Oberleitach at 500 to 750 meters a.s.l.
Grape harvest	September
Vinification	The must is fermented in stainless steel and a portion left to mature in wooden casks for a short period.
Tasting notes	Color: rich ruby Aroma: fruity aromas of red cherry, raspberry and plum, and floral aromas of violets with a delicate spicy note of licorice Taste: full-flavored, fruity, smooth, medium-bodied with light tannins
Food pairings	Beef, lamb, wildfowl such as duck or pheasant, mature cheeses
Serving temperature:	16 - 18°C
Alcohol	13% vol*
Residual sugar	2,2 g/l*