

PINOT NOIR

ALTO ADIGE DOC

VINTAGE: 2019 VARIETY: Pinot Noir (100%) CULTIVATION SYSTEM: Guyot SOIL: loamy, porphyry YIELD: 6.0001/ha VINIFICATION: big wooden barrels BOTTLES PRODUCED: 13,000 STORABILITY: 4-5 years SERVICE TEMPERATURE: 17-18° TECHNICAL DATA ACIDITY: 5.1 g/l RESIDUAL SUGAR: 0.9 g/l ALCOHOL: 13.6% vol



The Pinot Noir has been cultivated in South Tyrol for approximately 150 years, and it feels very comfortable in this area. South Tyrol's Pinot Noirs are among the best in Italy and they have also drawn attention to themselves at international tastings. Tough, the Pinot Noir is a very difficult variety, with demanding requirements from the soil and the climate, reacting very sensitively in excessive productions and demanding the highest attention in the cellar.

VINEYARDS

The grapes for our Pinot Noir grow on the vineyards around the hills of Bolzano.

VINIFICATION

After fermentation at 25°C, the Pinot Noir matures in big wooden barrels to develop all its characteristics optimally.

DESCRIPTION

The Pinot Noir is a full-bodied, elegant and fruity red, with a distinctive sour cherry aroma, which goes perfectly well to red meat, venison and zesty cheese.



ROTTENSTEINER

Blauburgunder Pinot Nero

UDTIROL - ALTO ADIGE DO

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