

PINOT NERO

DOC 2023

VARIETAL: Pinot Nero

AGE OF VINES: 5 – 25 years

TEMPERATURE: 14 – 16 °C

OPTIMAL AGING: 1 – 4 years

YIELD: 70 hl/ha

TRELLISING SYSTEM:
guyot and pergola

ALCOHOL: 13,0 %

RESIDUAL SUGAR: 2,0 g/l

TA: 4,8 g/l

Enthält Sulfite



ORIGIN

Pinot Nero has internationally many different names. In Germany, this grape is known as Spätburgunder, for example, in France known as Pinot Noir and the one in Italy as Pinot Nero.

VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are located on east-facing slopes at an altitude of 450 to 550 meters above sea level. The soil consists mainly of loamy limestone gravel with a small proportion of sand.

VINIFICATION

Maceration fermentation takes place at 23 °C with a maceration time of 8 days. This is followed by malolactic fermentation and 5 months of ageing in concrete vats and stainless steel tanks.

TASTING NOTES

- dense cherry red in color
- the wine reveals aromas of cherry, raspberry, and fruit tea on the nose
- initial impressions on the palate are voluminous and soft, with a silky smooth finish

RECOMMENDATION

This fruity wine pairs perfectly with pasta and light meat dishes, but also complements game and mild hard cheeses.

AWARDS

ROBERT PARKER – 2019: 90+ p., 2020: 92 p., 2021: 91 p.

JAMES SUCKLING – 2019: 91 p., 2020: 92 p., 2021: 90 p., 2022: 90 p.