Classic Red

PINOT NOIR
ALTO ADIGE DOC

EISACKTAL
VALLE ISARCO
KELLEREI CANTINA

Vintage	2023
Variety	Pinot Noir
Altitude	420 - 750 m
Orientation	south and south east
Slope	45%
Yield per hectare	60 hl
Training system	guyot
Period of harvest	beginning of october
Soil	alluvial soils with porphyritic sediment and limestone deposits from dolomite rock
Vinification	Traditional maceration on the skins in controlled temperature conditions in steel vat, followed by malolactic fermentation and ageing on fine lees in large wooden barrels

Characteristic

Color	bright ruby red
Nose	intense, velvety texture with a balanced tannic content, characteristic
Taste	dry, full, with a pleasant acidulous note
Ageing capacity	5 years
Pairing recommendations	game, spitted meats, stews, spicy cheese
Serving temperature	14°C - 16°C

Analytical data

Alcohol	13,00 % vol.
Residual sugar	1,5 g/l
total acidity	4,6 g/l



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