

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 4,2 g/l*