

## Classic Wines

### pinot noir

alto adige pinot noir DOC



**Grape variety** Pinot Nero

**Production area** Montagna/Mazzon

**Altitude** 500 masl

**Soil** erythroid, argillaceous lime and dolomit rock

**Yield** 90 dt./ha

**Vinification** must fermentation at controlled temperature in stainless steel vats with gentle, controlled must movement; malolactic fermentation and ageing in big oak casks;

#### Appearance

Colour ruby-red;

Aroma delicate berry and dried fruit aromas;

Taste dry, medium bodied, with a lively acidity and a light trace of tannin.

**Alcohol** 13.0 %vol.

**Residual sugar** 2.0 g/l

**Acidity** 5.1 g/l

**Drinking temperature** 16-18°C

**Ageing ability** 3-5 years