

PINOT NERO RISERVA „BURGUM NOVUM“

ALTO ADIGE DOC



VARIETY PINOT NERO

VINEYARD Selected vineyards with southeast exposure located in Gleno (580 m), one of the most promising areas for Alto Adige Pinot Noir production.

TRELLISING SYSTEM 50 % is still planted in the old traditional Pergola-system. The vines were planted between 1948–1960. This old vines are perfectly integrated with their natural habitat and offer constant quality every year. The young vines on Guyot-system (7-9 years old) allow an easier quality management and production control that results in a modern style of Pinot Noir.

SOIL PROPERTIES Rich and deep loamy soils

PRODUCTION 50 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in open barrels. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. All single vineyards are fermented separately stored in French oak barrels for 18 month.

TASTING NOTES Our Pinot Nero Riserva is only produced when the conditions permit the creation of a truly outstanding wine that shows off the Alto Adige region in its very best. 2002 vintage resulted in very intense, concentrated Pinots with powerful ruby red colour, fine Burgundy bouquet with red berry flavours accompanied by vanilla notes. A deep mouth filling wine with clear tannins that has all the hallmarks that we look for in a Riserva.

SERVING TEMPERATURE 18° - 20°C

SHELF LIFE 6+ years

WINE ANALYSIS	Alcohol	14 % by Vol.
	Acidity	5.3 g/l
	Residual sugar	2.2 g/l