

### **Microzone Überetsch Unterland**

The native grapes Gewürztraminer, Ver-natsch, Pinot Noir and Lagrein are the South Tyrol classics. Selected grape qualities from the vineyards in Oltradige and Bassa Atesina are the authentic expression of that micro-zone. These wines emphasize the versatile areas of South Tyrol.

## I Vigneti Südtiroler Pinot Noir DOC

### **Vine variety**

100% Pinot Noir

### **Description**

Classic fermentation in large wood casks. Medium ruby colour with a garnet shimmer. Clean aroma with notes of raspberries, cherries and diverse spices. Fruity, mild flavour, medium-bodied and elegant style.

### **Position**

Buchholz area above Salurn at an altitude of 550 meters.

### **Land**

Chalky and loamy soils

### **Harvest**

Late September to early October

### **Yield**

80 hl/ha

### **Development**

Mechanical removal from the stems. Traditional must fermentation for 14 days in oak casks. After the malolactic fermentation we do an extended maturation in wood casks (500 l) for 12 months.

### **Shelf life**

4 - 6 years

### **Serving temperature**

16 - 18 °C

### **Food recommendation**

White meat, all kind fo starters, venison, cheeses.