

alto adige pinot noir DOC

andriano
trentino-alto adige

The grapes for the classic Pinot Noir come from Mazzen with a higher altitude than the lower Andriano vineyards. The Pinot Noir prefers a cooler climate. The Andriano Pinot Noir vineyards are at 500m A.S.L. thus providing the perfect climate. The grapes are hand harvested and fermentation must take place in temperature-controlled stainless steel tanks with gentle and controlled must movement. The wine is then transferred to big oak casks for malolactic fermentation. The wine is bottled in late January.

grape varieties:

Pinot Nero

exposure:

Northeast/Southeast

altitude:

500m A.S.L.

soil:

Red clay and lime soil with the presence of sedimentary calcareous domomite stones

alcohol:

13.00%

tasting notes:

The wine is a ruby-red color with aromas of berries and dried fruit. It is dry and medium-bodied on the palate with a perfect balance of acidity and fruit and traces of tannins making this wine complex, elegant, and perfect with food or even better to drink on its own to fully appreciate the pure clean pinot noir character.



Wine & Spirits

2007 Pinot Noir

90 points

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