

PINOT NERO

DOC 2022

VARIETAL: Pinot Nero

AGE OF VINES: 5 – 25 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2023– 2026

YIELD: 70 hl / ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 2.0 g/l

TA: 4.8 g/l

Contains sulphites

» Tactile beauty and entrancing grace. Power and elegance come together on an irresistibly persuasive palate that sweeps aside any preconceived ideas about the colour. «

ORIGIN

Pinot Noir has internationally many different names. In Germany, this grape is known as Spätburgunder, for example, in France known as Pinot Noir and the one in Italy as Pinot Nero.

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

Fermentation on the skins at 23 °C with a eight days extended maceration, malolactic and a 5-month ageing in big wooden barrels and large casks.

VINEYARD

East-facing, sloping vineyards located at 450 – 550 meters above sea level. Loamy, chalky gravel with a small proportion of sand.

TASTING NOTES

- dense cherry red
- cherry and raspberry, with hints of rose-hip tea
- first impressions on palate are voluminous and soft, with a silky smooth finish

RECOMMENDATION

This wine pairs perfectly with heavier meat courses, game and piquant hard cheeses.

AWARDS

ROBERT PARKER – 2019: 90+ p., 2020: 92 p., 2021: 91 p.,

JAMES SUCKLING – 2016: 92 p., 2017: 91 p., 2018: 91 p., 2019: 91 p., 2020: 92 p., 2021: 90 p.,