

ERSTE+NEUE

WINE of SÜDTIROL ALTO ADIGE

VINTAGE 2011: A relatively mild winter and high temperatures in the spring, let the vines drive very early. The dry spring was followed by a rain period at the end of June. The cool July helped to stem the premature vegetation a bit. A warm August and the stable weather in September were the best conditions for the grapes to ripen on the vine. Despite the previous harvest, the white wines show a nice variety of flavours and a remarkable harmony. The red wines offer plenty of fruit tastes and a characteristic but very velvety tannin.

GRAPE VARIETY: Pinot Nero

CLIMATE: well aerated mediterranean microclimate with cold nights

SOIL: soil is composed of flint, clay and lime deposits

CULTIVATION: trellis and pergola training system

YIELD: 70 hl/ha

VINIFICATION: traditional mash fermentation in stainless steel tanks; storage and ageing in big wooden casks

ANALYSIS: alcohol: 13.0 % vol., total acidity: 5.0 g/l, residual sugar: 2.8 g/l

DRINKABILITY: 2012-2014

DEGUSTATION: Dry, vivacious-juicy Pinot Nero-fruit, very classic style, finely-wound tannin structure, inviting flavours of cherries with an animating finish.

DISH IDEAS: We start out with pasta and vegetable, continue with the always excellent chicken and finish with a generous sip of Pinot Noir

SERVICE TEMPERATURE: 15° C

