



## WINE ESTATE **IGNAZ NIEDRIST**



### Alto Adige Pinot Nero vom Kalk DOC 2016

Grape variety / Pinot Noir

Growing Area / East-facing slopes at Appiano Monte, 500-550 m a.s.l.

Soil / Clayey calcareous gravel soils at the foot of the Mendola massif with a predominance of dolomite and greatly varying iron content (red clay). The soils are very deep and have a continuous water supply.

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 30 hl/hectare

Harvest date / around 20<sup>th</sup> of September

Vinification / fermentation in open-top oak vats for about two weeks; malolactic fermentation and aging in barriques for 15 months. Bottle aging for 12 months

#### Analytical data

Alcohol / 14,5 % Vol.

Acidity / 5,5 g/l

Residual Sugar / 0,5 g/l