



Alto Adige Pinot Nero vom Kalk DOC 2021

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 / beginning of October

Vinification / manual harvest and selection of the grapes, 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 % Vol. Acidity / 5,2 g/l Residual Sugar / 0,3 g/l