

Erste & Neue

Pinot Nero – 2021

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Pinot Nero
Region/Subregion:	Alto Adige, Caldaro
Vegan?	Yes
Sustainable?	Yes
ABV:	13

A closer look...

Total Production:	602 cases
Vineyard:	Terraces at challenging altitudes of up to 860 metres above sea level
Soil:	East-facing, sloping vineyards located at 450 ñ 550 meters above sea level. Loamy, chalky gravel with a small proportion of sand.
Age of Vines:	1997
Vineyard Size:	18ha
Climate:	The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.
Farming Methods:	Sustainable farming using terraces system. Manual harvest during the last week of September. The grapes are placed in small wooden boxes and immediately taken to the cellar for fermentation, without using sulphites
Fermentation Methods:	Fermentation on the skins at 23 ∞C with a eight days extended maceration. Malolactic fermentation and a 5-month ageing in big wooden barrels and large casks.
Winemaker:	Alexandra Broiser
Elevage:	5-month ageing in big wooden barrels and large casks.
Fining/Filtration:	Mechanical
Residual Sugars:	2
Acidity:	4.7 g/L
SO2:	50 mg/l

All about this bottle

Pinot Noir is the secret majesty among Alto Adige's reds. Its intense scent of red and purple berries with tones of cloves and violets make for a very special version of this soft, elegant wine. Especially well known representatives are made in Mazon near Egna and in Gleno and Pinzano next to Montagna, and in the Val Venosta, its bold facets have caused quite the sensation. The most important Italian wine guides have confirmed Alto Adige as having the best Pinot Noirs south of the Alps. Simply superb!. Fair N Green Protocol FAIR N GREEN means: Environmental protection and natural viticulture, Promoting biodiversity, Protection of natural resources, Fair wages and social commitment, Social responsibility, Preservation and promotion of the cultural landscape Dense cherry red, cherry and raspberry, with hints of rose-hip tea. The first impressions on the palate are voluminous and soft, with a silky smooth finish.



EDWARD