

PINOT NOIR DOC
SOUTH TYROL 2022

Amantus

Our Pinot Noir thrives directly below the winery and is the counterpart to our strong Baccara. The rows of vines on the hillside, facing west, receive good sun exposure. After the sun goes down in the evening, the grapes are cooled down by the descending down wind. Through these great day and night differences, our Amantus receives a fresh and juicy fruit and does not seem heavy at any moment.



Variety: 100% Pinot Noir



Yield: 45 hl/ha



Drinking maturity: 3-6 years



Alcohol: 13,5 % Vol.



Drinking temperature:
approx. 16°C



Maturation of the wine:
wooden barrel



Food pairing: Finesse-rich dishes, wild fowl, duck breast or also with various pasta dishes



Acidity 5g/l
Residual sugar: 0,3g/l

TASTING NOTE

The ruby red Pinot Noir is fruity and delicate. Its cherry notes are finely balanced with the aroma of red berries and pomegranate. Its berry tones merge with the delicate scent of violets. A very elegant wine, with pronounced structure and great tension.

VINIFICATION

After a cold maceration lasting several days, the approximately 10-day Mash fermentation. After another week the young wine is drawn off and for two days. After this clarification phase we give our Blauburgunder into 225l wooden barrels. There the wine completes the biological Acid reduction. After a 10-month aging in wooden barrels, the wine is prepared its bottling.