

Pinot Nero

Alto Adige DOC



KETTMEIR

Variety:	Pinot Nero
Production zone:	Slopes of medium altitude in Caldaro
Altitude:	450 - 600 m (1,480 - 1,970 ft.) above sea level
Type of soil:	Largely limestone base, rather loose, rich fossil and organic matter content
Training system:	Espalier with Guyot pruning and Pergola
Planting density:	4500 - 6000 per Hectare for Espalier (1,820 - 2,425 per acre) 3000 - 3500 per Hectare for Pergola (1,215 - 1,415 per acre)
Harvest time:	End/middle of September
Alcohol volume:	13,00 % vol.
Serving temp. :	16 - 18 °C (60 - 64 °F)
Recommended glass:	Large tulip wine glass
Ageing potential:	5/6 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

Red vinification with maceration on the skins starting at a temperature of 12 - 13 °C and rising gradually during fermentation to 25 - 27 °C. The low temperatures at the beginning of the fermentation process enable extraction of the Pinot Nero's typical colouring agents and stabilise them with the fruit's own tannins. After this process, the young wine is racked and placed in 30-hectolitre wooden casks where it ages for 4/6 months.

Tasting notes

Typical ruby red appearance with elegant notes of red berry fruit. Soft, tempting palate with a delicate, leisurely aftertaste.

Food matching

Savoury first courses with speck, second courses based on red meat, medium-aged cheeses.

