



**ROTTENSTEINER**

## **PINOT NOIR**

ALTO ADIGE DOC



VINTAGE: 2023

VARIETY: Pinot Noir (100%)

CULTIVATION SYSTEM: Guyot

SOIL: sandy, porphyry

YIELD: 6.000 l/ha

VINIFICATION: big wooden barrels

BOTTLES PRODUCED: 13,000

STORABILITY: 4-5 years

SERVICE TEMPERATURE: 17-18°

TECHNICAL DATA

ACIDITY: 4.5 g/l

RESIDUAL SUGAR: 2.6 g/l

ALCOHOL: 13.7% vol

### HISTORY

The Pinot Noir has been cultivated in South Tyrol for approximately 150 years, and it feels very comfortable in this area. South Tyrol's Pinot Noirs are among the best in Italy and they have also drawn attention to themselves at international tastings. Tough, the Pinot Noir is a very difficult variety, with demanding requirements from the soil and the climate, reacting very sensitively in excessive productions and demanding the highest attention in the cellar.

### VINEYARDS

The grapes for our Pinot Noir grow on the vineyards around the hills of Bolzano.

### VINIFICATION

After fermentation at 25°C, the Pinot Noir matures in big wooden barrels to develop all its characteristics optimally.

### DESCRIPTION

The Pinot Noir is a full-bodied, elegant and fruity red, with a distinctive sour cherry aroma, which goes perfectly well to red meat, venison and zesty cheese.