



ROTTENSTEINER

SELECT PINOT NOIR RISERVA

ALTO ADIGE DOC



VINTAGE: 2018
VARIETY: Pinot Noir (100%)
CULTIVATION SYSTEM: guyot
SOIL: sandy porphyry
YIELD: 5.000 l/ha
VINIFICATION: 12 months in French barrique
BOTTLES PRODUCED: 4,000
STORABILITY: 4-5 years
SERVICE TEMPERATURE: 17-18°

TECHNICAL DATA
ACIDITY: 4.6 g/l
RESIDUAL SUGAR: 1,3 g/l
ALCOHOL: 13.5% vol

HISTORY

South Tyrol Pinot Noirs were nominated among the best Pinot Noirs of Italy many times, even among the best outside of Burgundy. This can be attributed to a land so rich in different slopes and soils, such that good conditions prevail for even the most difficult of varieties like the Pinot Noir.

VINEYARDS

Our Pinot Noir comes from the best Pinot Noir vineyards in Bolzano. Abundant sun during the day, cool nights, good aeration, great attention during yield control and in the management of the microclimate in the vineyard. These are the prerequisites for the production of a good Pinot Noir, and they are also the "secret" to our Blauburgunder "Select".

VINIFICATION

An elegant vanilla note owing to one year maturation in French barrique completes the drinking pleasure of this wine.

DESCRIPTION

The Pinot Noir Select is perfectly paired with red meat, game and strong cheese.