# GOTTARDI BLAUBURGUNDER RISERVA ALTO ADIGE DOC

This Pinot Noir comes from one of the few vineyards in Alto Adige which is dedicated to this very specific variety, Mazzon. The exposure to the West ensures a lot of sun in the evening. During the night the cold winds from the Dolomites cool down the vineyards, what is very important for the elegance and intense aromatic profile of this wine.

This Reserve is produced only in the best vintages and in limited quantity.

## TASTING NOTE

Ruby red color. The bouquet on the nose is intense and complex, with fruity notes of strawberry, raspberry, cherry and prune. In the background herbal notes of hay. On the palate it is rich and full bodied, with smooth tannins and long mineral finish.



#### FOOD PAIRINGS

Ideal with cold cuts, grilled or stewed red meat, game. Excellent also with first courses and risottos with mushrooms or meat sauce.

## **VINEYARD & PRODUCTION INFO**

Vineyard location: Kreuzl Vineyard size: 0,8 Ha Soil composition: limestone, sandstone Training method: single Guyot Elevation: 350 m asl Vines/hectare: 2.500 Exposure: West Vine age: 25-30 y Harvest time: early September First vintage: 2010 Production: 10.000

#### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir Fermentation container: stainless steel tanks Lenght of fermentation: 8-12 days at a maximum of 30°C Maceration technique: gentle pushing down of grape skins twice a day during fermentation Type of aging container: French oak barrels Length of aging: 20 months in oak barrels Length of bottle aging: minimum 36 months

## **TECHNICAL DATA**

Alcohol: 14,5% Residual sugar: < 1 g/L Acidity: 4,4 g/L Dry extract: 29,9 g/L

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Estate owned by: Gottardi Family Winemaker: Enrico Paternoster Total acreage of wine: 22 (8 Ha) Winery production: 45.000 bottles Region: Alto Adige



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