

SÜDTIROLER BLAUBURGUNDER

ALTO ADIGE DOC



VINEYARD & PRODUCTION INFO

Soil composition: limestone, sandstone
Training method: single guyot
Elevation: 3,445–4,842 ft a.s.l.
Vines/ha: 2,500 vines/ha
Exposure: West
Vines age: 15–25 years
Harvest time: early September
First vintage: 1995
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation

Container: stainless steel tanks
Length: 8–12 days
Temperature: maximum 86 °F

Maceration

Technique: gentle pushing down of grape skins twice a day

Length: 15 days

Aging

Container: 11–25 hl barrels and barriques
Wood: French oak
Length: 12 months (barriques), 8 months (barrels)
In bottle: 2 years



TECHNICAL DATA

Alcohol: 14%
Residual sugar: < 1 g/l
Acidity: 4.6 g/l
Dry extract: 29.4 g/l



FOOD PAIRINGS

Ideal with white meats such as veal or chicken, as well as with fish and light cheeses.



TASTING NOTE

Ruby red in color.
On the nose, it exhibits notes of sweet red fruits, herbs, and tobacco.
On the palate, it captures the elegance of this variety, with a full array of fruity aromas like dried blackberry, cherry, figs, and prune. It has a fine texture, wrapped in silky tannins, with a long, polished finish.

PRODUCER PROFILE

Estate owned by: Gottardi family
Winemaker: Enrico Paternoster
Total land under vine: 8 ha
Winery production: 45,000 bottles
Region: Alto Adige (Italy)

