



BLAUBURGUNDER Riserva ALTO ADIGE DOC

WINE DESCRIPTION

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 NOTES

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 PAIRING

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 name/appellation:	Kreuzl
Vineyard size:	0.8 ac
Soil composition:	Limestone, sandstone
Training method:	Single guyot
Elevation:	350 m a.s.l.
Vines/acre	2,500
Exposure:	West
Age:	23 years
Harvest time:	Mid September
First vintage:	2010
Production:	1,500 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless - steel tanks
Length of fermentation:	8-12 days at max 30°C
Maceration technique:	Frequent pumpings over
Type of aging container:	French oak barrels
Length of aging before bottle:	2,25 hl for 18 months
Length of bottle aging:	36 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	<2 g/L
Acidity:	5 g/L
Dry extract:	28.7 g/L

PRODUCER PROFILE

Estate owned by: Alex Gottardi
Winemaker: Enrico Paternoster
Total acreage of vine: 22 (8 Ha)
Winery Production: 50,000 bottles
Region: Alto Adige

