



## WINE ESTATE **IGNAZ NIEDRIST**



### **Alto Adige Pinot Nero Riserva DOC 2016**

Grape variety / Pinot Noir

Growing Area / Cornaiano, 450-500 m a.s.l.

Soil / Glacial morainic gravelly soil with a high stone content (porphyry, granite, gneiss) and a medium sand and clay content. The soils are not particularly deep and are easily warmed. The hill-top location of the sites ensures good ventilation.

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 25-30 hl/hectare

Harvest date / around 10<sup>th</sup> of September

Age of vines / up to 30 years

Vinification / fermentation in open-top oak vats for about two weeks; malolactic fermentation and aging in barriques (25 % new barriques) for 12-14 months

#### **Analytical data**

Alcohol / 14 % Vol.

Acidity / 5,2 g/l

Residual Sugar / 1 g/l