



WINE ESTATE **IGNAZ NIEDRIST**



Alto Adige Pinot Nero Riserva DOC 2017

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 / beginning of September

Age of vines / up to 30 years

Vinification / manual harvest and selection of the grapes, 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 / 13,6 % Vol.

Acidity / 5,3 g/l

Residual Sugar / 1 g/l