



## WINE ESTATE **IGNAZ NIEDRIST**



### **Alto Adige Pinot Nero vom Kalk DOC 2017**

Grape variety / Pinot Noir

Growing Area / East-facing slopes at Appiano Monte,  
500- 550 m a.s.l.

Soil / Clayey calcareous gravel soils at the foot of the  
Mendola massif with a predominance of dolomite and  
greatly varying iron content (red clay). The soils are very  
deep and have a continuous water supply.

Training system / Guyot; 6.000-7.000 vines/hectare

Yield / 30 hl/hectare

Harvest date / around 20<sup>th</sup> of September

Vinification / manual harvest and selection of the  
grapes, fermentation in open-top oak vats for about two  
weeks; malolactic fermentation and aging in barriques  
for 15 months. Bottle aging for 12 months

Analytical data

Alcohol / 13,7 % Vol.

Acidity / 5,6 g/l

Residual Sugar / 0,5 g/l