



WINE ESTATE IGNAZ NIEDRIST



AltoAdige Pinot Nero vom Kalk DOC 2022

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 / beginning of October

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 / 13,5 % Vol.

Acidity / 5,2 g/l

Residual Sugar / 0,3 g/l