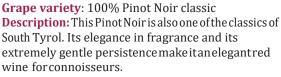




Nesilina

PINOT NOIR SÜDTIROL • ALTO ADIGE denominazione di origine controllata



Site: Eppan Berg at 500 m.

Soil: Clay and limestone.

Harvest: End of Sept. to beginning of October. Yield: About 75 hl/ha

Vinification: De-stemming, traditional maceration in large wooden barrels at controlled temperature but also partial fermentation in small wooden barrels with portions of stems. Juice extraction is carried out even before the stormy fermentation to ensure optimal maceration or extraction on the mash. Once fermentation is complete, the wine is drawn off the marcs and stored in wooden barrels - mainly Tonneaut (500 twooden barrel) for further development + BSA for 6 months.

Shelf life: 5 - 8 years

Serving temperature: 16 - 18°C Food recommendation: A Pinot Noir is a versatile companion. Recommended with white meat, lightstarters, game dishes and lightcheeses.

VINTAGE 2022 ALCOHOL: 14,0 % vol. TOTAL ACIDITY: 5,5 g/l PH VALUE: 3,4 MALOLACTIC FERMENTATION:100%

PETER CÂLVA

