Ventus ferat X Ventus creat F'ALLWIND



ALTO ADIGE DOC

PINOT NOIR RISERVA FALLWIND 2022

Pinot Noir is one of the oldest cultivated grape varieties. The vine requires the greatest care and is a real challenge both in the vineyard and in the cellar. The Pinot Noir Riserva Fallwind matures in the cellar for at least two years. The result is an elegant wine that does not need to fear comparison on the international market.



ruby-red



fruity aroma reminiscent of cherry, wild berries and blackcurrant



complex, elegant and delicate

VARIETY:

Pinot Noir

AGE:

10 to 25 years

AREA OF CULTIVATION:

selected vineyards in Oltradige (350-600 m)
Exposure: Southwest, southeast
Soil: moraine debris and limestone gravel
Training System: Guyot

HARVEST:

early to mid of September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation in stainless-steel tanks, followed by about 12 months of maturation in barrique-tonneau with malolactic fermentation. After assemblage, further maturation takes place in cement barrels.

YIELD:

50 hl/ha

ANALYTICAL DATA:

alcohol content: 14% acidity: 5.5 gr/lt

SERVING TEMPERATURE:

14-16°

PAIRING RECOMMENDATIONS:

Ideally paired with cooked beef, wild fowl, rabbit or roasted goose.

Also excellent with hard cheeses.

STORAGE/POTENTIAL:

8 to 10 years