Ventus ferat X Ventus creat F'ALLWIND



ALTO ADIGE DOC

PINOT NOIR ROSÉ FALLWIND 2024

As well as being one of the oldest grape varieties, Pinot Noir is considered one of the most valuable red wines. Cultivated for over 150 years in South Tyrol, it is one of the most popular red wines. Thanks to the saignée method (gentle extraction of the must), we extract an excellent grape juice with which we vinify a fresh, fruity Rosé with pleasent acidity.



pale salmon pink



fresh raspberry and strawberry



fresh, fruity, pleasant acidity

VARIETY:

Pinot Noir

AGE:

10 to 30 years

AREA OF CULTIVATION:

various vineyards in the municipality of Appiano Exposure: South, southeast, southwest Soil: Moraine debris and limestone gravel Training System: Guyot

HARVEST:

mid to end of september; harvest and selection of grapes by hand.

VINIFICATION:

Saignée. Fermentation and development in stainless-steel tanks.

YIELD:

55 hl/ha

ANALYTICAL DATA:

alcohol content: 13% acidity: 5.85 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

The refreshing summer wine is wonderful with a Brettljause snack board, as well as with pizza and pasta; it also pairs well with, for example, guinea fowl breast filled with wild garlic. Chilled, it is also ideal with fish dishes.

STORAGE/POTENTIAL:

2 to 3 years