

PINOT NOIR RISERVA

Südtirol-Alto Adige DOC



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| NAME | Südtirol-Alto Adige Pinot Nero Prackfol DOC |
| GRAPE VARIETIES | Pinot Noir |
| VINTAGE | 2019 |
| YIELD PER HECTARE (hl) | 49 |
| TOWNSHIP | Völs am Schlern / Fiè allo Sciliar, Südtirol / Alto Adige, Dolomites |
| PRODUCTION AREA | Völser Aicha, Unteraicha Aica di Fiè, Aica di Sotto |
| ALTITUDE | 550-950m |
| GRADIENT (%) | 50-70% |
| EXPOSURE | South-South-West |
| SERVING TEMPERATURE (°C) | 16-18° |
| AGEING CAPACITY (years) | 5-8 |
| ALCOHOL CONTENT (vol. %) | 13,5 |
| RESIDUAL SUGAR (g/l) | 0,9 |
| TOTAL ACIDITY (g/l) | 6,1 |
| PHVALUE | 3,3 |
| HARVEST | October/November |

TASTING NOTES. Deep ruby rd with hints of pomegranate. Intense and complex with notes of blackbarries, sour cherris and fresh raspberriis. Soft and round, with full harmonious bodx: an exceptionally well-balanced wine with fruity aftertaste ans a long, succulen finish

FOOD MATCHING. This elegant wine pairs beautyfull with pasta dishes, veal, lamb, rabbit, wild fowl and as well with seasoned cheeses.

WINEMAKING. Manual harvesting and grape selection. Short maceration. Slow fermentation at controlled temperature and twelve months maturation in oak barrels and eight months bottle ageing.



PRACKFOL

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