

Alto Adige PINOT NERO

*„Fresh-spicy organically grown
mountain pinot noir“*



GRAPE VARIETIES: different clones of pinot noir

TYPE OF SOIL: weathered porphyric soil on 800 m a.s.l.

TRAINING SYSTEM: guyot

CROPPING DENSITY: 9.000 vines/ha

AVERAGE AGE OF VINES: 5 years

VITICULTURAL INTERVENTIONS TO ENHANCE GRAPE
QUALITY: grape thinning, bunches are halved

HARVESTTIME: mid to end of October

WINE MAKING PROCEDURES: grapes are de-stemmed and
crushed; open mash fermentation with approx. 15 % whole
bunches

AGEING: malolactic fermentation and maturation for 15
months on fine yeast in used barriques

COLOUR: ruby

AROMA: spicy, juniper, sour cherry

FLAVOUR: fresh, with pleasant spiciness

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