



**STEINHAUS**

ALTO ADIGE

## ALTO ADIGE D.O.C. PINOT NERO RISERVA HIRSCH

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**APPELLATION:** Alto Adige D.O.C. Riserva

**GRAPE:** Pinot Noir

**VINEYARD EXPOSURE:** West, at an altitude of 600 metres above sea level, in a spot overlooking the Val d'Adige

**SOIL COMPOSITION:** Of moraine origin, with a fair amount of heavy stone

**YIELD PER HECTARE:** 6.0 tonnes

**HARVEST:** By hand into 20 kg crates with subsequent selection of the best grapes

**HARVESTING PERIOD:** From the beginning of October

**VINIFICATION AND AGEING:** The freshly harvested grapes are destemmed, trying to respect the integrity of the berries and stems as much as possible. Soft crushing is followed by fermentation in temperature-controlled steel tanks, where the must comes into contact with the grape skins and the aromatic substances and colour contained in them are extracted thanks to gentle pumping over. Upon completion of maceration, part of the wine remains in steel containers and the remainder is transferred to French oak barrels to age. The wines are blended after about a year and a further four months of ageing prepares them for bottling. The wine is released for sale after a minimum of four months in bottle

**COLOUR:** Bright and transparent ruby red

**BOUQUET:** Scents of cherry and fruits of the forest, raspberry, currant and blackberry, closing with tobacco and spices

**PALATE:** the wine presents a clear reminder of the scents perceived in the bouquet; with silky smooth and enveloping tannins

**ALCOHOL CONTENT:** 13,5% vol.

**BOTTLE:** Borgognotta

**CLOSURE:** Natural cork

**RECOMMENDED GLASS:** Large tulip glass

**SERVING TEMPERATURE:** 16 - 18°C

**GASTRONOMIC PAIRINGS:** Ideal with complex dishes featuring meat or game, and with mature cheeses



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AGRICOLE GUSSALLI BERETTA