



STEINHAUS

ALTO ADIGE

ALTO ADIGE D.O.C. PINOT NERO RISERVA ARS

APPELLATION: Alto Adige D.O.C. Riserva

GRAPE: 100% Pinot Nero

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 picked grapes are crushed and destemmed before undergoing fermentation in temperature-controlled steel tanks. This is followed by a long maceration of the must on skins and, upon completion, malolactic fermentation in wood. After racking, the wine matures partly in barriques and partly in new and second-passage tonneaux for about 18-24 months. The best batches are then blended and aged in steel for a further four months. The wine rests for an additional year in the bottle before being released for sale

COLOUR: Ruby red, tending towards garnet

BOUQUET: Characteristic scents of brushwood, red berries and cherry, accompanied by delicately spicy notes and vanilla

PALATE: The wine presents a rich, mature, round, silky and elegant tannic structure

ALCOHOL CONTENT: 13,5% vol.

BOTTLE: Borgognotta

CLOSURE: Natural cork

RECOMMENDED GLASS: Large tulip glass

SERVING TEMPERATURE: 16 - 18°C

GASTRONOMIC PAIRINGS: Ideal with strongly flavoured dishes, red meat dishes, cured meats and mature cheeses



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