



**STEINHAUS**

ALTO ADIGE

## Alto Adige D.O.C. Pinot Nero Riserva Ars

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**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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