



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2017

PINOT NOIR

GRAPES:	100 % Pinot Noir		
VINYARD AGE:	5 - 10 years		
CULTIVATION SYSTEM:	Guyot		
POSITION:	a soft slope directed south-east, 550 m sea level, with cool and dry climate		
SOIL:	limestone gravel with clay		
YELD PER HECTARE:	6.000 kg/ha		
STORAGE:	5 - 10 years		
SERVING TEMPERATURE:	16 - 18 °C		
ANALYTICAL VALUES:	Vol% Alk.:	13,5	Total acidity: 4,8
	pH value:	3,6	Residual sugar gr/lit: 2,0

VINIFICATION:

Manual selection in the vineyard, spontaneous fermentation in open-top oak vats for three weeks, followed by a malolactic fermentation, maturing on the lees for 12 months in Tonneaux, bottle aging for another 6 months.

DESCRIPTION:

It is a fine and sensual red wine with a bright ruby-red colour, pleasant fullness and silky elegance, well balanced fruit and body with fine tannins, very good aging potential.

RECOMMENDED PAIRINGS:

This wine matches well with red meat like lamb, duck and pork, or with meaty fishes like tuna and salmon, often it is a perfect match for Asian cuisine, our Pinot Noir also pairs well with hard and soft cheeses.



AWARDS:

2017 Rosso The WineHunter

ENGLAR

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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