

J. HOFSTÄTTER PINOT NERO BARTHENAU

Region Alto Adige	Soil A mixture of clay, lime, eroded porphyry and fine gravel	Elevation 300-375 M	Alcohol 13.5%
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Vineyard Vigna San Urbano

Grape Varieties 100% Pinot Nero

Vinification The grapes are harvested in small crates to ensure they arrive at the winery completely intact. Most the grapes are de-stemmed and lightly crushed, leaving around 25% whole and unbruised. The berries, whole clusters and juice are allowed to steep at cool temperatures for one day to extract the maximum of varietal aromas. During the period of fermentation the solid grape parts are kept constantly submerged in the new wine.

Aging The maturation in oak casks takes place in two phases. The young wine is kept in small oak casks for 12 months, after which a uniform blend is made. The wine is subsequently matured in one large cask for 8 months, after which it is filled and matured in bottle for further 8 months in the cellars of the Barthenau manor house before release.

Tasting Notes A superb Pinot Nero, whose concentration is clearly heralded by its dark ruby colour. Initially it seems somewhat closed on the nose, but then opens up in the glass to reveal its authentic, noble Pinot Nero origins. The aroma reminiscent of sour cherry and raspberry is enhanced by a delicate hint of vanilla and spice. On the palate it shows excellent harmony with elegant acidity, well-integrated sweet tannins and enormous concentration of aromas.

