PINOT NOIR
Rothüt

Grapes: Pinot Noir – Alto Adige DOC

Origin: This Pinot Noir flourishes in the cultivated vineyards in the immediate vicinity of the winery at an elevation of 450 m. (1,400 ft.). These hills, a conglomerate of particular soils of loam and chalk and the very well-suited climate, form the ideal basis for producing a Pinot Noir of highest quality.

Yield per hectare: 50 hl.

Vinification: The stems are immediately removed and the grapes are fermented at a constant temperature of 26 – 28 °C (79 – 82 °F) for about 7 days. The must is kept in contact with the skins through circulation pumping and gentle pressure from below. We thus achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine. After two gentle rackings, half of this Pinot Noir is aged over some months in large barrels of French oak, and the remainder is aged in small casks of French oak (barriques) which are 2 - 3 years old. After blending, the wine is bottled and then aged some additional months in the bottle before it goes on sale.

Characteristic properties: A totally harmonious style, velvety, elegant with a clear fruity character.

Color: ruby red to garnet red
Bouquet: typically of berries and sour cherries, mature and seductive
Flavor: harmonious, soft, full-bodied with rich fruit

Recommended pairings: Red meats, lamb, fowl, and game

Serving temperature: 16 – 18 °C (61 – 64 °F)

Cellaring: 5 – 6 years

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