



PINOT NOIR RISERVA VIGNA KOFL

Grapes: Pinot Noir – Alto Adige DOC

Origin: This Pinot Noir Riserva flourishes at the remarkable altitude of 1.030 meters above sea level (3.380 ft.) in the immediate vicinity of the farm Koflhof in Aldino, in the lowlands of Alto Adige. The perfect southern position of the vineyard on porphyry soil flanked by dolomitic carbonate minerals, the ideal solar radiation as well as the daily wind "Ora" from the south guarantee the optimal ripening conditions of the berries. These factors ensure the creation of wines year after year, combining elegance and harmony.

Yield per hectare: 35 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, this Pinot Noir Riserva is aged over 12 months in casks of French oak (barriques) and another 6 months in stainless steel tanks. After blending, the wine is bottled and then aged an additional 6 months in the bottle before it goes on sale.

Characteristic properties: round and balanced, mellow, elegant with a clear, fruity character, inviting.

Color: intense and brilliant ruby red

Bouquet: rich, fine notes of berries and sour cherries, seductive

Flavor: harmoniously round and soft, compact, elegant with rich berry fruit

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

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

Cellaring: at least 10 years

