



Pinot Nero Riserva "Burgum Novum"



VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in open barrels. During fermentation the must is kept in contact with the skins through circulation pumping. All single vineyards are fermented separately stored in French oak barrels for 18 month.

TASTING NOTES Our Pinot Nero Riserva is only produced when the conditions permit the creation of a truly outstanding wine that shows off the Alto Adige region in its very best. 2002 vintage resulted in very intense, concentrated Pinots with powerful ruby red colour, fine Burgundy bouquet with red berry flavours accompanied by vanilla notes. A deep mouth filling wine with clear tannins that has all the hallmarks that we look for in a Riserva.

Imported by Bacchanal Wine Imports
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