



## BARTHENAU Vigna S. Urbano Pinot Nero

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.

Barthenau Vigna San Urbano faithfully reveals the potential inherent in our finest cru to produce world-beating Pinot Nero. It is located in the heart of the vineyard surrounding our Barthenau manor house close to the hamlet of Mazon, where some of the Pinot Nero vines here are over 65 years old.

Only the term "Vigna" guarantees the origin of a single-vineyard wine in Alto Adige.

### HOFSTÄTTER CLASSIFICATION

● VIGNA wine

### GRAPE VARIETY

Pinot Nero

### SOIL

A mixture of clay, lime, eroded porphyry and fine gravel.

### WINEMAKING AND MATURATION

During the manual harvest the grapes are selected in small crates to ensure that they arrive completely intact at the winery. Most of the grapes are de-stemmed and lightly crushed, around 25 % are used as whole bunches. Cold maceration for 1 day. During the fermentation the solid grape parts are kept constantly submerged in the must. The young wine stays in barrique barrels for 12 months and gets blended afterwards. Subsequently the wine matures 12 months in large barrels. After a membrane filtration under sterile conditions prior to bottling, the Barthenau Vigna S. Urbano Pinot Nero refines further 8 months in the bottle.

### SERVING TEMPERATURE

14° - 16° C

### FOOD CHOICES

Red meats, venison and game, and mild cheeses.

### AVAILBALE BOTTLE SIZES

