



BARTHENAU Rosé

“No pain, no gain,” could have been what Ludwig Ritter Barth von Barthenau was thinking when he brought Pinot Noir grapes with him from his origins in France and planted them on a high plateau above Neumarkt in South Tyrol (Alto Adige). Intuition and curiosity drove him to give this variety a chance in his new home – and the grapes thrived!

With the cru vineyard Vigna Roccolo, we are privileged to have a source of Pinot from 70-year-old vines that delivers loosely set, small-berried fruit that is intensely flavoured. The wine that carries the Vigna Roccolo name stems solely from this vineyard.

The idea to reserve a very small portion of the grapes from the Barthenau estate for a special, aristocratic “Metodo classico Rosé” sparkling was born in 2008.

HOFSTÄTTER CLASSIFICATION



GRAPE VARIETY

Pinot Nero

SOIL

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

WINEMAKING

Made as white-, rose and red wine

MATURATION ON THE YEAST

70 month

AVAILABLE BOTTLE SIZES

