

WEINGUT

J. Hofstätter

TENUTA



BARTHENAU Vigna Herbsthöfl Pinot Nero Riserva

ORIGIN

The newest addition to our Vigna wines from Mazon, vinified separately for the first time in 2022. This is the highest and coolest parcel of the Barthenau Estate, situated at 430 to 460 meters in the northernmost part of the plateau. Planted with a special selection of vines from Vigna Roccolo, this Pinot Noir is distinguished by its exceptional finesse and pure varietal expression

VARIETY

Pinot Nero Alto Adige DOC Riserva

VINIFICATION

100% handpicked - 100% destemmed
Fermentation in concrete tank - "Remontage" (pump-over)
Aging in barrique - concrete tank - bottle maturation

SOIL

Calcareous, sandy glacial deposits

AVAILABLE FORMAT



FOOD PAIRING

- | | | | |
|-----------------------------------|--|--|--|
| <input type="checkbox"/> APERITIF | <input type="checkbox"/> APPETIZERS | <input type="checkbox"/> FIRST COURSES | <input type="checkbox"/> FISH DISHES & CRUSTACEANS |
| <input type="checkbox"/> POULTRY | <input checked="" type="checkbox"/> BEEF, LAMB, GAME | <input checked="" type="checkbox"/> CHEESE | <input type="checkbox"/> ASIAN CUISINE |

