



BARTHENAU Vigna S. Urbano Pinot Nero Riserva

ORIGIN

Mazon, a high plateau on the cooler eastern side of the southern Adige Valley, is Italy's most prestigious site for Pinot Noir. It is home to our Barthenau Estate, built 150 years ago by Ludwig Barth von Barthenau and in our family's care for many decades. The Vigna S. Urbano vineyard, on mineral-rich topsoil overlying rock formations of the 'Werfen Formation', produces a Pinot Noir of exceptional elegance and depth. In 1987, this wine becomes Alto Adige's first officially designated single-vineyard wine (Vigna).

VARIETY

Pinot Nero Alto Adige DOC Riserva

VINIFICATION

100% handpicked – 100% destemmed
 Fermentation in concrete tanks – "Remontage" (pump-over)
 Aging in barrique barrels – Concrete tanks
 Bottle maturation in the Cellars of Barthenau in Mazon

SOIL

Mineral-rich topsoil overlying rock formations of the 'Werfen Formation' (heterogeneous sedimentary rocks).

AVAILABLE FORMAT



FOOD PAIRING

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

FRESHNESS



FRUIT



BODY



MINERALITY