



## Vigna ROCCOLO Pinot Nero Riserva

### ORIGIN

Planted in 1942 using the pergola training system, this is the oldest Pinot Noir parcel in Alto Adige. Since 2012, it is vinified separately, producing the most exclusive and limited Pinot Noir selection from our Barthenau Estate. The wine stands out for its high concentration and pronounced minerality.

### 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"/> 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             |

### FRESHNESS



### FRUIT



### BODY



### MINERALITY

