

The Selections

Anrar

Alto Adige Pinot Noir Riserva 2023 DOC



Vintage	2023
Grape variety	Pinot Noir
Production area	Alto Adige
Altitude	470 m a.s.l.
Soil	loamy limestone soil mixed with white dolomite stone.
Yield	40 hl/ha
Vinification	must fermentation in stainless steel vats; controlled fermentation technique and must movement; malolactic fermentation and ageing in new barriques.
Appearance	
Colour	intense ruby-red;
Aroma	complex multilayered fruit with aromas of wild berries & cherries, sweetish notes of spices, smoky undertones;
Taste	stimulating acidity, soft tannins, compact body, long finish.
Alcohol	13,5 %
Residual sugar	0.3 g/l
Acidity	6,1 g/l
Drinking temp.	16°C
Ageing ability	8-10 years