1735
WALDTHALER
WEINGUT ▫ TENUTA

PINOT NERO RISERVA 2021

Grape Variety: 100% Pinot Noir

Appellation: South Tyrol DOC

Description: **A structured and complex Pinot Noir with aromas of raspberry, orange zest and winter spices, layered with dried forest fruit nuances.** Fine-grained tannins and elegant depth define its sophisticated Alpine character.

Vinification: Alcoholic fermentation and malolactic fermentation in stainless steel. Extended skin contact of up to 5 weeks. Aged for 24 months in barrique and 500-liter tonneaux (30% new oak), followed by 24 months bottle aging.

Growing Area: 550 m, Buchholz

Soil: Clay soil on porphyry

Yield: 8.000 kg/ha

Food Pairing: An exceptional companion to duck, goose, traditional braised beef and aromatic game dishes, highlighting rich flavors with elegance, structure and refined freshness.

Alcohol:	13,0 % vol.
Acidity:	5,0 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	16–18 °C
Aging Potential:	2026–2032

Bachgasse | Via del Rio 2-4, I-39040 Auer | Ora
www.waldthaler.it | info@waldthaler.it | +39 0471 802322