



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2018

# PINOT NOIR

GRAPES	100 % Pinot Noir		
VINYARD AGE	5 - 10 years		
CULTIVATION SYSTEM	Guyot		
POSITION	a soft slope directed south-east, 510-550 m sea level		
SOIL	limestone gravel with clay		
PRODUCED BOTTLES	4.600 piece		
YIELD PER HECTARE	6.000 kg/ha		
STORAGE	5 - 10 years		
SERVING TEMPERATURE	16 - 18 °C		
ANALYTICAL VALUES	Vol% Alk.:	13,0	Total acidity: 4,6
	pH value:	3,7	Residual sugar gr/lt: 2,0

## VINIFICATION

Manual selection in the vineyard, spontaneous fermentation in open-top oak vats for three weeks, followed by a malolactic fermentation, maturing on the lees for 12 months in Tonneaux, bottle aging for another 6 months.

## DESCRIPTION

It is a fine and sensual red wine with a bright ruby-red colour, pleasant fullness and silky elegance, well balanced fruit and body with fine tannins, very good aging potential.

## RECOMMENDED PAIRINGS

This wine matches well with red meat like lamb, duck and pork, or with meaty fishes like tuna and salmon, often it is a perfect match for Asian cuisine, our Pinot Noir also pairs well with hard and soft cheeses.



## AWARDS

2017	Rosso	The WineHunter
2018	88 points	Wein-Plus.eu
2021	91 points	Falstaff Weine Guide 2021/22

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

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