

WEINGUT

J. Hofstätter

TENUTA



VIGNA ROCCOLO

Pinot Nero

The dark ruby colour of this Pinot Nero already suggests its superb concentration. Its aromatic depth opens generously in the glass: a multifaceted fragrance of amarelle cherry and lingonberry is accompanied by delicate vanilla and subtle oak spice. The highly elegant palate impresses with precisely chiselled acid structure, velvety tannins, and a compelling, long finish.

Like Vigna S. Urbano, Vigna Rocco is a small, extraordinary “cru” within the Mazon vineyard. During the period in history that Ludwig von Barthenau owned it, Pinot Nero thrived in the heart of this vineyard next to a “roccolo”, a bird snare construction. This Pinot Nero possesses the enormous potential originating from an exceptional site in which a significant portion of the vines is over 70 years old.

Only the “Vigna” classification guarantees the origin of a single-vineyard wine in South Tyrol.

HOFSTÄTTER CLASSIFICATION

Vigna

VARIETY

Pinot Nero

SOIL

A mixture of clay, lime, eroded porphyry and fine gravel.

WINEMAKING AND MATURATION

Grapes are manually selected, then de-stemmed and selected once again by hand on a sorting table. After a brief, cool maceration to enhance fruit aroma, the must ferments for 10 days at a constant temperature.

Maturation occurs in three phases. In the first phase, the wine matures for around 18 months in small oak barrels. After assemblage, it remains for another 6 months in large oak casks. Once the wine is bottled, it is allowed to rest for another 12 months in the Barthenau Estate cellar.

SERVING TEMPERATURE

14° - 16° C

FOOD CHOICES

Red meats, venison and game, and mild cheeses.

AVAILABLE BOTTLE SIZES

