



## *Barthenau Vigna* HERBSTHÖFL Pinot Nero

The newest addition to our Vigna wines from Mazon, vinified separately for the first time in 2022. This is the highest and coolest parcel of the Barthenau Estate, situated at 430 to 460 meters in the northernmost part of the plateau. Planted with a special selection of vines from Vigna Roccolo, this Pinot Noir is distinguished by its exceptional finesse and pure varietal expression.

Only the term "Vigna" guarantees the origin of a single vineyard wine in Alto Adige.

### **CLASSIFICATION**

VIGNA

### **GRAPE VARIETY**

Pinot Nero Alto Adige DOC

### **SOIL**

Mineral-rich, sandy loam soil with a high limestone content

### **VINIFICATION**

100 % harvested by hand, 100 % de-stemmed.

Fermentation in concrete tanks, Remontage.

Maturation in Barrique and concrete tanks.

Bottle aging in the cellar of the Barthenau estate in Mazon.

### **SERVING TEMPERATURE**

12° - 14° C

### **FOOD PAIRING**

Red meat, lamb, game

### **AVAILABLE BOTTLE SIZES**

