

# klosterhof

WEINGUT

## SCHWARZE MADONNA PINOT NOIR RISERVA Südtiroler DOC



The 'Schwarze Madonna' Pinot Noir is not only one of our leading varieties; it is also one of our special premium wines of which no more than 2,000 bottles are produced each year. This Riserva requires several years to develop its full potential.

In the glass, this wine displays a dense, garnet-red colour and a beguiling bouquet rich in dark berry flavours and elegant roasted aromas. Harmonious, powerful and long-lasting on the palate, it reveals a ripe tannin structure.

This Pinot Noir Riserva is a 'small-vineyard wine' made from grapes grown in an east-facing parcel of our Trifall vineyard at an elevation of 460 metres. The soil here is dominated by lime gravel from the Mendel mountain rain and the last glacial period. The continued use of mass selection and the high vine density per hectare form the ideal basis for our Pinot Noir Riserva 'Schwarze Madonna'.

Depending on the vintage, harvesting generally takes place in mid-September. To protect the grapes from damage, the hand-picked bunches are transported in small crates with a maximum capacity of 18 kilogrammes. The grapes are then hand-sorted once more on a riddling rack. After a last and final inspection, they are transferred to an open wooden vat for fermentation. The spontaneous fermentation with intense agitation of the mash lasts around two weeks. Biological acid degradation takes place during the 12-month ageing in French barrique barrels. After bottling, the Pinot Noir requires more time to mature, reaching its optimum taste after several years.

This Pinot Noir takes its name Schwarze Madonna (Black Madonna) from the hybrid tea rose that grows at the start of the Pinot Noir vine rows. This enchanting rose boasts particularly large blooms in a burgundy to dark purple shade.

FAMILIE ANDERGASSEN

Klavenz 40 39052 Kaltern Südtirol Italien T +39 0471 961046 info@weingut-klosterhof.it www.klosterhof.it  
MwSt. Nr. 00556930212 St. Nr. NDR SKR 60E28 B397R