



## SÜDTIROLER BLAUBURGUNDER "PIGENO" DOC 2018

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### ANBAUGEBIET

Die Trauben kommen aus dem 28.500 m<sup>2</sup> großen Weinberg am STROBLHOF im Weiler Pigeno, der auf 500 Metern Meereshöhe in der Gemeinde Eppan liegt. Das Grundstück ist nach Südosten ausgerichtet. Im Jahr 2018 wurden 70% des Lesegutes als Blauburgunder PIGENO verarbeitet, der Rest als Riserva.

### BODENBESCHAFFENHEIT

Rote Tonerde mit Kalk- und Porphyrgestein.

### TRAUBENSORTE

Blauburgunder – Klonengemisch auf Guyot Erziehung.

### HEKTAR – ERTRAG

55 Hektoliter

### MOSTGEWICHT

20,50 KNW – 110 Öchsle

### ALKOHOL

14,0% Vol.

### GESAMTSÄURE

5,5 g/L

### RESTZUCKER

0,3 g/L

### AUSBAU

Traubenlese zwischen dem 15. und 19. September.

Die Maische-Mazeration und Gärung in Fässern aus Eichenholz dauerte 20 Tage, wobei in der ersten Woche dreimal am Tag eine Umwälzung vorgenommen wurde. Es folgte ein Jahr Ausbau in 1- bis 4-jährigen kleinen französischen Eichenfässern, acht Monate Lagerung in großen Eichenfässern und 10 Monate Flaschenreifeung. Verkauf ab Juni 2021.

### FLASCHENANZAHL

12.300 zu 0,75 Liter und 330 Magnum

### ERSTER PROD. JHRG.

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## ALTO ADIGE PINOT NERO DOC "P!GENO" 2018

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### ZONA DI PRODUZIONE

L' uva proviene da un vigneto di proprietà, esteso sul STROBLHOF nel comune di Appiano, zona Pigeno, a 500 metri s.l.m. - in tutto 28.500 m<sup>2</sup>. I vigneti sono esposti verso sud-est. Nell'anno 2018 il 70% dell' uva è stata vinificata come Pinot Nero P!GENO, il resto come Riserva.

### TIPOLOGIO DEL TERRENO

Rispettivamente terra rossa con strati di porfido e calce.

### VITIGNO

Pinot Nero, cloni diversi su Guyot.

### RESA PER ETTARO

55 ettolitri

### GRADAZIONE ZUCCHERINA

20,50 BABO

### ALCOOL

14,0% Vol.

### ACIDITÀ TOTALE

5,5 g/L

### ZUCCHERI RIDUTTORI

0,3 g/L

### VINIFICAZIONE

Vendemmia tra il 15 e il 19 settembre. Macerazione e fermentazione in tini di rovere per 20 giorni con tre rimontaggi al giorno nella prima settimana. Affinamento in barriques francesi dal primo fino al quarto passaggio per dodici mesi, ulteriore affinamento in grandi botti di rovere da 30 hl per otto mesi. Dieci mesi di affinamento in bottiglia. Messa in vendita a giugno 2021.

### BOTTIGLIE PRODOTTE

12.300 da 0,75 litri e 330 Magnum

### PRIMA ANNATA

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## SOUTH TYROLEAN PINOT NOIR “P!GENO” DOC 2018

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### ORIGIN

The grapes come from the STROBLHOF, a wine-growing estate that extends across 28,500 m<sup>2</sup> in the the area of Pigeno, near Appiano/Eppan. The property is situated 500 metres above sea level, facing south-east. In 2018, 70% of the grape harvest was used to produce P!GENO Pinot Noir. The rest was processed as Riserva.

### TYPE OF SOIL

Red clay with porphyry and limestone.

### GRAPE VARIETY

Mixture of Pinot noir clones, Guyot system.

### YIELD PER HECTARE

55 hectolitres

### MUST WEIGHT

20.50 BABO – 110 Oechsle

### ALCOHOL

14.0% vol.

### TOTAL ACIDITY

5.5 g/L

### RESIDUAL SUGAR

0.3 g/L

### VINIFICATION

The grapes were harvested between 15 and 19 September and cooled in a natural ice house. Oak vats were used for the mash maceration and fermentation, which took place over 20 days with three daily rotations during the first week. This was followed by a year of ageing in 1 to 4 year-old small French oak barrels and eight months in large oak barrels. Finally, the wine was aged in the bottle for ten months. It went on sale in June 2021.

### PRODUCTION VOLUME

12,300 bottles of 0.75-litre capacity and 330 Magnum size bottles

### FIRST VINTAGE

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