

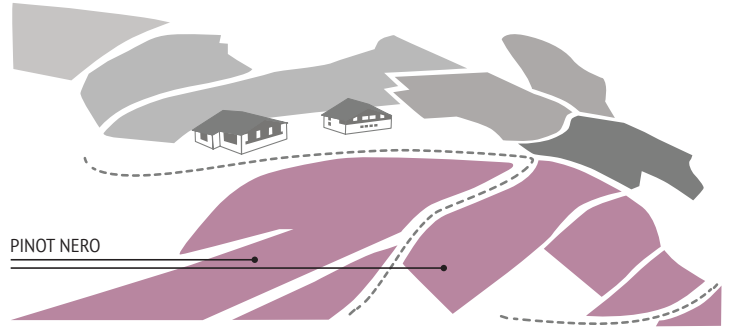


SCHINTERHOF
- Kollmann 1380 -



PINOT NOIR

SOUTH TYROLEAN DOC



GRAPE VARIETY: Pinot Noir

VINE: Clone 1801 Freiburg + rootstock 125 AA KL 26 (8000St).

SURFACE: 1.1 ha

AREA: **Isarco Valley:** Municipality of Barbian - Kollmann fraction - Schinterhof at 350m - 450m

SOIL: Gravelly, sandy moraine deposits with a mixture of slate, gneiss, granite and above all quartz porphyry.

AGE OF THE VINES: 6 years

VINTAGE: 2021

Cool start to the vintage with sufficient precipitation and frost phases until the beginning of April. Unstable spring with warm and cold highs and lows. A rather shorter and rainy summer until the beginning of September. A later harvest due to the rather cool and sunny phases in September and thus a slower development of ripeness, especially here in the Eisack Valley.

DESCRIPTION: Delicate cherry fruit with finesse on the palate and an elegant finish.

VINIFICATION: Fermentation in an open 500lt barrel with 25% of the total quantity with stems and the greater part of the grapes being crushed (without stems) with a maceration period or "stabulation" of approx. 2 days. Gentle fermentation of the mash in this wooden barrels with manual movement of the mash (daily punching down in the phase up to a maximum of 10 vol% alcohol!) Maturation or development on the mash until the End of fermentation and a few days longer until the pressing of the mash (the young wine from this is blended into the total quantity). Biological acid reduction in small and large wooden barrels up to 500lt and a development period of up to 1 year on the lees in wooden barrels.

YIELD: 60 hl/ha

MATURITY AND SHELF LIFE: 2023 - 2033

ALCOHOL: 14.5 % vol

TOTAL ACIDITY: 5.9 g/l

PH-LEVEL: 3.45

100 % biological acid reduction.

RESIDUAL SUGAR: 3.4 g/l