



AUGUSTINER CHORHERRENSTIFT NEUSTIFT · ABBAZIA DI NOVACELLA

## SÜDTIROL PINOT NERO MARKLHOF (BLAUBURGUNDER)

A stylish and elegant Pinot Noir rather than full-bodied and muscular. Brilliant medium ruby with a fresh, fruity nose, aromatic, supple and luscious with hints of red currants and damsons, velvety tannins and a discreet whiff of oak spice.

### WINE PROFILE



Winegrowing municipalities	Appiano
Elevation above sea level	1378 feet (420 m)
Soils	Gravelly morainal deposits
Aspect	south-southeast
Gradient	10% ca.
Grape variety	Blauburgunder
Training method	Guyot
Vines/ha	6000
Yield per ha	60 hl
Harvest period	End of September
Fermentation containers	Fermentation takes place in stainless steel punch-down tanks and lasts approx. 15 days. This is followed by malolactic fermentation and maturation in 60 hl oak casks for approx. 6 months.
Fermentation temperature	approx. 28° C
Yeasts used	natural
Maturation period	2 months

### Analytical data for the 2010

Alcohol	13,5 %
Acidity	5,1 g/l
Sugar-free extract	28,5 g/l
Residual Sugar	1,5 g/l



Blauburgunder

### Food choices:

Partner with light starters, roast partridge, rack of hare, Peking duck, even meaty fish.