Cantine di Ora
Kellerei Auer

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Cantine di Ora

Pinot Nero Alto Adige DOC



Vinification

After the harvest and the destemming of the grapes, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 22–26°C. This vinification is then completed by malolactic fermentation. The wine is then aged in oak barriques for at least 6 months.

Description

The wine presents a ruby red color with violet hues. On the nose, its delicate and elegant notes of small red fruits, marzipan, and plum jam come through, along with hints of cloves and cinnamon. On the palate, the wine is fresh and lively, with soft and elegant tannins ensuring a pleasant finish.

Food Pairings

Recommended for grilled red meat.

Pinot Nero	Alto Adige	14–16 °C	Alcol: 13% Zuccheri: 4 g/l