

The identity

*saftig fruchtig vollmundig*

## Bachgart - Alto Adige Pinot Noir

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**Grape variety:** Pinot noir 100%

**Shape:** Guyot

**The site and its characteristics:** Sun-kissed, steep terraced vineyards on strong clay gravel soil at 400 - 600 m above sea level give the wine its unmistakable, intense aroma.

**Vinification:** Careful harvesting after a year of hard work in the vineyard is the prerequisite to begin the first steps of pressing. After careful destemming of the grapes and some time of cold maceration, fermentation can begin. Fermentation in the fermentation vat lasts about 2 weeks, with the mash being punched down with the winemaker's wand as needed to extract colour and flavour from the grape skins. The next months the young wine matures in wooden barrels and in barriques, where it also undergoes its acid reduction. After about 20 months of ageing in wood, the wine is bottled. After a few more months of bottle ageing, the wine is finally released to the market.

**Wine description:** Varietal aroma with a slightly „earthy“ character.

**Colour:** Light ruby red colour with garnet shimmer.

**Aroma:** Aroma of red berries and cherries, as well as spicy notes.

**Taste:** Soft, round taste; balanced, medium-bodied; fresh finish with fine spicy tannin, present minerality.

With good ageing, this wine will provide optimal drinking pleasure for 3 to 5 years.

Recommended with: light starters, white meats, lamb, poultry, duck, game, cheese.

Drinking temperature: 16- 18 °C



**Klaus Lentsch**

WEINGUT TENUTA