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## IGNAZ NIEDRIST PINOT NERO

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**Region:** Alto Adige, Italy

**Appellation:** Alto Adige Pinot Nero DOC

**Grapes:** Pinot Nero (aka Pinot Noir, Blauburgunder)

**Farming:** Sustainable

**Age of vines:** Planted in 1987

**Altitude & Soil Type:** 475 M, Porphyry/Gneiss/Calcareous clay & lots of stones

**Typical Harvest Time:** Early September

**Maceration & Fermentation:** 14 days maceration, controlled low temperature fermentation in open-top oak fermentors using native yeasts

**Aging:** Aged in barrique, 25% new, for 12-14 months

**Finishing:** Light filtration, no fining, cold stabilized

**Production:** 6,500 bottles annually

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### Notes from Oliver:

Ignaz Niedrist is one of the most respected small producers in the Alto Adige. The wines are very expressive, brilliantly made examples of their type. His jewel of a cellar, which has been in the family for over 170 years, is just off the 'Wine Road' that runs through the important villages south of Bolzano, and his vineyards are mostly clustered around the cellar.

Ignaz's uncle, also named Ignaz, planted a vineyard to Pinot Nero in the 1960's and it has been a part of their production ever since. Showing bright red fruit balanced with an earthy minerality, this wine pairs wonderfully with roasted light meats or grilled pork tenderloin.