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## ERSTE+NEUE PINOT NERO

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**Region:** Alto Adige, Italy

**Appellation:** Alto Adige DOC

**Grapes:** 100% Pinot Nero (Pinot Noir)

**Farming:** Practicing organic

**Age of vines:** Average planting date - 1990

**Altitude & Soil Type:** 400 M, Flint/Clay/Lime deposits

**Typical Harvest Time:** Mid to Late September

**Maceration & Fermentation:** Ten days maceration, controlled low temperature fermentation in stainless steel fermentors with selected yeasts

**Aging:** 4 months in wooden cask

**Finishing:** Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

**Production:** 65,000 bottles annually

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### Notes from Oliver:

The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

This is a dry, vivacious and juicy example of Alto Adige Pinot Nero. Made in a classically European style, with a finely-wound tannic structure, inviting aromatics and an animating finish. Notes of red fruits and subtle spice — light, elegant, silky with a long finish. Delicious with pork tenderloin and other light meats.