SPORN BERG

MOUNTAIN WINERY

SOUTH TYROL DOC

Pinot Noir

Pinot Noir (known as Blauburgunder in German) originates from the French wine-growing region of Burgundy and has been cultivated in South Tyrol for over 100 years. This high-maintenance varietal requires a finely-tuned interaction between soil, climate and care. The optimal south-facing location of our mountain vineyards and the mineral-rich, sandy, loamy terrain give our Pinot Noir its decisive character: a spicy, fruity bouquet and full-bodied elegance with refreshing notes of blackberries, cherries and forest fruit, reminiscent of a dry forest floor.

LOCATION

Around 800 metres above sea level in Soprabolzano/Renon on a sun-kissed, breezy, south-facing mountain slope.

TERRAIN

Lime and mineral-rich, sandy, moisture-retaining loamy soil

CLIMATE

Alpine-Mediterranean

VINIFICATION

Open mash fermentation and vinification in steel tanks. Malolactic fermentation and barrique-maturation on fine lees for a further 6 months.

CHARACTERISTICS

Spicy, fruity bouquet with notes of blackberries, cherries and forest fruit, a hint of vanilla and delicate toasted tones. Straightforward palate with a defined structure and a strong, decisive character.

ANALYTICAL DATA

ABV: 13 % vol

Acidity: 5,2 g/l

Residual sugar: 2,2 g/l

VINTAGE: 2021 VARIETAL: Pinot Noir YIELD: 50 hl/ha

HARVEST PERIOD: Late harvest
NUMBER OF BOTTLES: 1.750

LONGEVITY: up to 8 years
SERVING TEMPERATURE: 16–18 °C

