

WEINGUT

J. Hofstätter

TENUTA



RISERVA MAZON Pinot Nero

In colour it is deep ruby-garnet with a typical aroma of undergrowth, small berry fruits and black cherry – mellow, sweet and inviting. On the palate it is warm, harmonious and well-knit, round and rich in complexities, firm though elegant, broad and velvety, enveloping with the grace and refinement of a truly international wine which will become even more impressive after a further one to two years in bottle.

This Pinot Nero thrives in our hillside vineyards at Mazon.

Pinot Nero was successfully introduced into Alto Adige on the beginning of the 19 century. It soon became evident that the gently sloping terrain and the micro-climate at Mazon were perfect for producing Pinot Nero of international stature.

HOFSTÄTTER CLASSIFICATION

Vigna

VARIETY

Pinot Nero

SOIL

A mixture of clay, lime and porphyry.

WINEMAKING AND MATURATION

75 percent of the grapes are de-stemmed, while the remaining 25 percent go whole into the fermentation tanks. Fermentation with the skins lasts approx. 10 days; during this phase the solid parts are kept loosely submerged in the must by pumping over to keep them moist, and pushing them down.

The Pinot Nero Riserva is matured for one year in small oak casks, after which a homogeneous blend is made and the wine matured for a further six months in traditional oak barrels followed by 12 months in bottle before release.

SERVING TEMPERATURE

14° - 16° C

FOOD CHOICES

Red meats, lamb, poultry, game, and venison.

AVAILABLE BOTTLE SIZES

