

GARLIDER

Blauburgunder

Sub-Appellation: Eisacktal

Region: Alto Adige

Height above sea level: 550 – 850 meters.

Alcohol %: 13

Total acidity: 4.6 g / l

Residual sugar: 1 g / l

Plant density per hectare: 7500

Production per hectare: 60 hl

Vinification: Natural yeast in stainless steel

Aging: Barrique & Tonneaux

Soil type: schist with the presence of quartzite

Cultivation system: guyot

Tasting notes: The Pinot Noir is a ruby to garnet red wine w/ velvet like tannins. For the nose it is intense and reminds us of fruits of the forest. Palate it is persistent and full. The Pinot Noir goes best with roasts, game dishes and spicy hard cheeses.

Farming Practices: Practicing Organic since 1999

