



St. Pauls

Luzia
Pinot Nero Alto Adige DOC



REGION

Alto-Adige

VARIETY

Pinot Nero (Blauburgunder)

Cultivation method: Guyot.

Age of the vines: ca. 15-20 years

Terroir: Deep soils of limestone rubble above San Paolo (350-500m. a.s.l.)

Vinification process: Cold maceration for some days followed by slow fermentation at controlled temperature in stainless steel. Maturation in big wooden barrels and Tonneaux.

TASTING NOTES

Complex aroma spectrum of forest berries, cherry and raspberry but also red flowers with a light herbal note. Elegant on the palate with surprisingly silky tannins and a fine flavor.

FOOD PAIRINGS

With pasta, light meat, mushroom dishes and aged cheese