ALOIS LAGEDER

KRAFUSS
Pinot Noir
2019

Grape variety: Pinot Noir

Viticultural Practices:

Organic cultivation

Description:
garnet with a ruby shimmer

pronounced bouquet, fruity (red and black berries) spicy, pepper, flintstone

medium bodied, savoury-fruity, lively, silky
Best to be drunk: 3-10 years

Suggested foods:

white and red meat, poultry, duck, venison, cheeses

Origin:

Krafuss estate vineyard in the village of Appiano/Montagna
Altitude: 430 to 450 metres (1,410 - 1,476 feet)

Loamy, gravelly soil, calcareous glacial deposit soils

Age of the vines: 28 years

Harvested: 29th August - 4th September 2019

Vinifaction:
Fermentation: indigenous yeasts
Maturation: malolactic fermentation, maturation in small casks of 225, 300 and 500 litres for appoximately 18 months

Alcohol: 12 % by vol.

Acidity: 5,4 g/litre

