Wijnfiche

Weingut Ritterhof - DIGNUS - MAGNUM | Südtirol DOC Blauburgunder Italy — 2019

Domain

Weingut Ritterhof

Enclosed in the middle of mountains and vineyards along the South Tyrolean wine route lies the wine village of Kaltern, and it is exactly here, on the wine route No. 1, that the Ritterhof winery is located. The small winery is managed with dedication by the Roner family from Tramin. Traditions have been passed on from generation to generation, combined with harmony with nature and the latest technology. These elements form the basis for the production of fruity white and full-bodied red wines.

Vinification

The fermentation of the hand-picked Pinot Noir grapes takes place in open fermentation vessels. To obtain the best possible color and taste, the 'cake' of the fermenting grape juice is gently submerged so that it stays in contact with the skins for a longer period of time. After the temperature-controlled fermentation process at 28 ° C, the wine matures in French oak barrels for 14 months. After bottling, the wine ripens for another 10 months in the bottle before being commercialized.

Taste

This Blauburgunder has a ruby ??red color. The bouquet is complex and spicy, with aromas of ripe, red berries and cherries. It has a juicy and elegant structure, is full of flavor and has a fairly long final.

Food pairing

Meat - red | Game - small | Pigeon | Cheese -halfhard | Poultry - Duck breast - cold cuts

General information

Type: Red wine
Grape varieties: Pinot Noir
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Elegant refined

