

MARITH

PINOT NERO 2023

First vintage 2008

Terroir:

Site	Mazon, Caldaro
Altitude	270 m a.s.l.
Soil	gravelly soil with a high proportion of clay
Hillside	west facing slope
Slope	10%
Pruning system	Guyot
Vines/hectare	6000 pc/ ha
Yield/hectare	65 hl/ha
Harvest	Mid of September

Year 2023:

The year began mild and dry.
The following spring weeks were rainy and cool.
This was followed by a summer with three heatwaves and a truly golden autumn. The 2023 winegrowing year was characterised by extreme weather conditions. In the end, effort and diligence in the vineyard were rewarded. Our result: healthy and high-quality grapes.

Vinification:

Vinification:	Fermentation in big barrels
Maturation:	aging in big barrels for 7 months
Bottled:	15.000 bottles in April 2024

Analytical data:

Alcohol	13% vol
Residual sugar	1,6 g/l
Acidity	4,76 g/l

Tasting Notes:

Color: bright, lively ruby red
Nose: fruity, elegant aromas of berries, raspberry and strawberry, with delicate spice
Palate: fresh and stimulating with soft tannins, a lively acidity and juicy finish
Pairing suggestions: pasta dishes, white meats, bacon dumplings, South Tyrolean charcuterie
Aging potential: 7 years
Serving temperature: 12-14°C




Kornell