

MARITH

PINOT NERO 2022

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 2022:

In spring was stable spring weather with lots of sunshine and mild temperatures. The summer was hot and dry. In September, the summer seemed to be extending, there were still many days with almost 30 degrees. Only in the last few days did a striking cold front ensuring a lasting cooling.

Vinification:

Vinification:	Fermentation in big barrels
Maturation:	aging in big barrels for 7 months
Bottled:	15.000 bottles in April 2023

Analytical data:

Alcohol	12,5 % vol
Residual sugar	1,7 g/l
Acidity	5,52 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