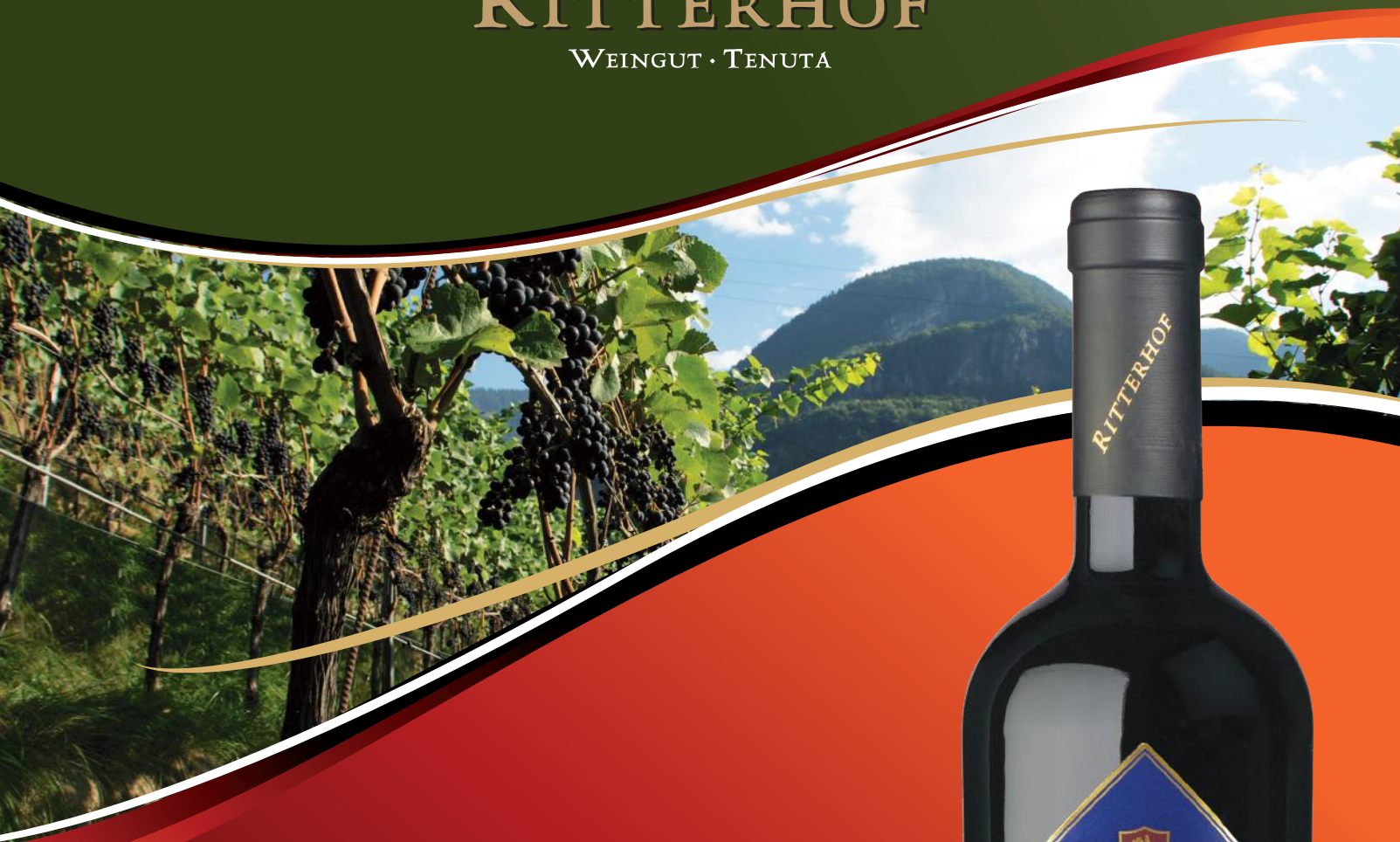




RITTERHOF

WEINGUT · TENUTA



BLAUBURGUNDER – PINOT NOIR DIGNUS

WINE DENOMINATION

South Tyrolean Pinot Noir DIGNUS DOC

DIGNUS – The estimated.

He is the king of wines, honorable and dignified. Sophistication and high quality applies his appearance. Clearly, he is one for special moments.

WINE GROWING AREA

The best conditions for the ripening of Pinot Noir grapes are on the steep slopes in the sunny, southwest-facing area of Glen, in the municipality of Montan. At an altitude of 600 metres, the gravelly clay soils allow the trellised vines to thrive.

HARVEST AND YIELD

When the Pinot Noir grapes have reached perfect ripeness, they are immediately handpicked by experienced winegrowers. With a plant density of 8,000 vines, 40 hectolitres of wine is produced per hectare.

VINIFICATION

Fermentation of the fresh, hand-selected Pinot Noir grapes takes place in open fermenting vats. To achieve the best possible colour and fruit flavour in the wine, the pomace "cake" is gently punched down so that it remains in contact with the skins for a long time. After the temperature-controlled fermentation process at 28°C, the wine is aged in small French oak barrels for 14 months. Once it has been bottled, the wine is aged for a further 10 months in the Ritterhof cellars before being released for sale.

WINE DESCRIPTION

The Pinot Noir DIGNUS impresses with its ruby red hue. Its bouquet is complex and reminiscent of the spicy, delicate, fruity notes of ripe, red berries and cherries. On the palate it presents a succulent, elegant structure, well-balanced tannins, with an aristocratic richness and a lingering aftertaste.

RECCOMENDATION

This Pinot Noir DIGNUS goes perfectly with flavourful starters, red meat, game birds and medium-aged cheeses.

