

Weingut Erbhof Pitsch am Bach

Wine letter Südtiroler St. Magdalener Classico Doc 2020

Der anspruchsvolle Klassiker

Growing area:

On the southern slopes of the St. Magdalener area on lean dry porphyry weathered soils with light loam and high skillet content and good humus content; sea level 350 m, slope inclination from 30 - 80%.

Form of cultivation and cultivation:

Pergola and trellis in transverse terracing; we practice sustainable cultivation and follow the principles of organic farming as much as possible. Age of the vines 21 years.

Vinification and ageing:

The hand-picked Vernatsch grapes are de-stemmed and, after a cool 8-day maceration (20 - 26 °C), finish sugar reduction within about 10 days without the marc. Further refinement and aging also take place in steel tanks, where we deliberately use simple cellar techniques (aeration, sedimentation, use of heat and cold, filtration) in order to maintain the unaltered peculiarity of the variety, the site and the vintage. Bottling approximately 10 months after harvest.

Wine:

Its bright ruby red puts us in the mood for the delicate floral bouquet of violets, as well as the fruity cherry and raspberry aromas. The palate is medium bodied with silky tannins, and pleasant marzipan notes, giving us the typical light bitter almond aroma on the finish.

Harvest and analytical data:

100 dt/ha, residual sugar 0.3 g/l, alcohol 13.5%vol, total acidity 4.6 g/l. Closure with natural cork. Producer bottling.

Food pairing:

Generally, goes well with most starters and main courses, bacon, cold cuts, cheeses and traditional South Tyrolean home cooking.

Serving temperature 16 - 18 °C

Allergen Advice:

Contains sulfites.