

Bellutti

Italy - Trentino-Alto Adige - Termeno (BZ)



PINOT NERO ALTO ADIGE RISERVA 100% Pinot Noir

Production area: South Tyrol Tramin on the wine road Unterstoan area Terrain: argilloso e calcareo Harvest: manual Vinification: de-stemming, traditional fermentation in large wooden barrels under controlled temperature, but also partial fermentation in small wooden barrels with a portion of stems, juice extraction is carried out before temporary fermentation to ensure optimal maceration and extraction on the skins Refinement: 18 months in 500-litre tonneaux Color: rosso rubino con riflessi granata Fragrance: clean bouquet typical of the variety with pleasant notes of raspberries and cherries Flavor: round, full, spicy and persistent



Ownership/Founders Christian Bellutti Start of Activity 2007 Vitiviniculture Traditional Hectares 3 Bottles produced 23.000



Weinberghof winery is in Termeno, on the Wine road, and it is here that Christian Bellutti, born in 1980, vinifies the grapes grown at his small Alpine farm. He has a very precise style, with clean, elegant and fresh wines that reflect the character of the individual varieties in the terroirs, the year, and where the Gewürztraminer, which is in its native area here, reaches its peak. He works in a skilled and dedicated manner, and he blends modern technology and attention of the details to obtain extraordinary results. He is a member of the Alto Adige small winemakers' association, and both in the vineyard and in the winery, Christian strives for quality without any compromises. The whites and the Kalteersee are vinified in stainless steel tanks, while the Lagrein remains for a short while in second passage barriques used for the Lagrein Riserva produced only in some years and only in small quantities. In the landscape of the South Tyrolean Unterland, which is dominated by large cooperatives, Christian is the best representative of the wines from this vine-growing area, which is among the most dedicated in Northern Italy.