

Stephan Rohregger

VOM LEHM PINOT NOIR RISERVA
ALTO ADIGE

Italy - Trentino-Alto Adige - Caldaro sulla Strada del Vino 100% Pinot Noir
(BZ)



Production area: Graun in Kurtatsch, 800 m.a.s.l.

Terrain: Ghiaia calcarea inframmezzata da lingue di argilla

Harvest: manual

Vinification: Fermentation in concrete tanks

Refinement: Maturation and malolactic fermentation in wooden barrels (Barrique) for 18 months. Bottling in April. Maturation in bottle for 10 months

Color: Rosso rubino

Fragrance: intense notes of dark berries

Flavor: elegant, mineral, structured and long-lived

WEINGUT • TENUTA

ROHREGGER

Ownership/Founders Stephan Rohregger / Roland Rohregger

Start of Activity 1986

Vitiviniculture Traditional

Hectares 3,5

Bottles produced 9.000



Stephan Rohregger crowned his dream when in 2019 he succeeded his father Roland in managing the vineyards of Prälatenhof, the small family farm in Caldaro. The property insists on two different areas: Pianizza di Sotto in Caldaro, on morainic-calcareous and gravelly soils at 440 meters planted with Schiava (90 years ago), Pinot Grigio and partly Sauvignon; and then at Corona, above Cortaccia, at 800 meters on gravelly and calcareous soils with a tongue of clay, planted with Pinot Bianco, Sauvignon and Pinot Nero. The soil and the altitude of this vineyards give great depth and intensity to the resulting wines. The estate's first vintage, the 2019, is the result of Stephan's extensive experience gained at Tiefenbrunner where he has been the winemaker for many years. Supported by Tanja, his wife, perfect manager of the estate, Stephan confirms himself among the rising stars of Alto Adige through fine and elegant wines, perfect expression of their terroir.