

KRAFUSS  
Pinot Noir  
2018

Grape variety: Pinot Noir

Description:

👁️ garnet with a ruby shimmer

👃 pronounced bouquet, fruity (red and black berries) spicy,  
pepper, flintstone

👄 medium bodied, savoury-fruity,  
lively, silky  
Best to be drunk: 3-10 years

Suggested foods:

🍴 white and red meat, poultry, duck,  
venison, cheeses

Origin:

⚡ Krafuss estate vineyard in the village of Appiano/Montagna  
Altitude: 430 to 450 metres (1,410 - 1,476 feet)

🌿 Loamy, gravelly soil, calcareous glacial deposit soils

Age of the vines: 27 years

Harvested: 30th August - 3th September 2018

Vinification:

Fermentation: indigenous yeasts

Maturation: malolactic fermentation, maturation in small casks of 225, 300 and 500  
litres for approximately 18 months

Alcohol: 12,5% by vol.

Acidity: 4,6 g/litre

Bottled: April 2020

Release: March 2021

