



KRAFUSS Pinot Noir 2019


Grape variety: Pinot Noir


Viticultural Practices:

 farmed according to biodynamic methods of viticulture,
Demeter certification


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: 28 years

Harvested: 29th August - 4th September 2019

Vinification:

Fermentation: indigenous yeasts

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

Alcohol: 12 % by vol.

Acidity: 5,4 g/litre

