

Weingut
GOTTARDI
— Mazzon —

ELISABETH MARIA GOTTARDI
I-39044 Neumarkt – Mazzon / Via degli Alpini 15
P.I. 03169310210 C.F. GTTLBT94P64Z102V

In 1995 the family Gottardi started producing Pinot Noir in Mazzon. Due to the Burgundy-like climate, the poor gravel soils, the cool fall winds at night and the south-west exposure of the vineyards, our Pinot Noir develops its elegance, finesse and delicacy and shows a very high ageing potential.

In 2015, 2016 and 2017, Alexander Gottardi vinified a very special wine: a Selection that is even superior in quality to the Pinot Noir Riserva. The idea was to release these three Selections from three outstanding Pinot Noir years to the market when they are ready to drink to show the full potential of our South Tyrolean Pinot Noir.

SÜDTIROLER BLAUBURGUNDER 2015 SELECTION

Denominazione d'Origine Controllata

Alexander Gottardi

Produced quantity:	< 2.000 bottles
Location:	Mazzon/Egna, 300 – 400 meters above sea level
Vineyards:	system Guyot planted between 1992 – 1999 approx. 6.500 plants per hectare
Terroir:	sandy loam soils with a high proportion of clay and limestone western orientation of the vineyards high temperature differences between day and night warm winds from the south, cool winds from the Dolomites
Vinification:	strict manual grape selection in the vineyards processing by gravity in the first year minimal mechanical intervention in the cellar temperature-controlled fermentation in stainless steel tanks bottling after 20 months, bottle ageing on the estate
Analysis:	14,5 % vol. alcohol 4,8 ‰ acidity 0,5 g/l residual sugar
Tasting notes:	The ruby red colour, the elegant fine fruitiness on the nose, the balanced acidity, the well-integrated tannins as well as the notes of rose hips, red cherries, dried figs, hints of tobacco and dark chocolate on the palate make this Pinot Noir stand out.

