



Cantina Merano, Blauburgunder, Graf von Meran, DOC Alto Adige, Italy, 2021

Producer Profile

Situated in the alpine landscape of the Southern Tryol, the vineyards of Merano are cultivated just like small gardens.

Surrounded by cypresses and cedar trees the extremely steep, mainly terraced vineyards receive much love and care. The wines have a lovely depth of minerality and concentrated fruit. Winemaker Stefan Kapfinger focuses on keeping crisp aromatics throughout his whites and a well balanced harmony of fruit and tannin in his full bodied reds.

Viticulture

There are few wineries that boast the spectacular setting of Cantine Merano - nestled amongst the dolomite Alps with high- altitude vineyards (300m-800m), protected from the cold northern winds by a series of high peaks, the wide Adige valley basin centred on Merano is ideal for quality viticulture. The terroir, the mild climate, the porous residual soils with a high gravel content on the slopes and sandy material on the valley floor contribute to the beautifully fresh, fruity and crisp white and red wines.

Winemaking

Alcoholic fermentation under controlled temperature and mash agitation for about 10-15 days. Malolactic fermentation and later maturation in used barriques or rather in small oak wood tanks on the fine lees.

Tasting Note

This is a rich ruby red colour, with wild red berries on the nose. Velvety and fresh on the palate with well integrated tannins, full bodied and a long finish.

Food Matching

Works beautifully with red meats and hard cheeses.



Product code: 3898

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 8 Months

Type: Tonneaux and small oak barrels

% wine oaked: 100

% new oak: 100

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