



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

## 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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