



## CANTINA KURTATSCH

### Pinot Nero (Blauburgunder)

*There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.*

**WINERY:** Cantina Kurtatsch

**WINEMAKERS:** Othmar Doná

**ESTABLISHED:** 1900

**REGION:** ITALY • Alto Adige • Cortaccia

**APPELLATION:** Alto Adige DOC

**BLEND:** 100% Pinot Nero (Blauburgunder, or Pinot Noir)

**VINEYARDS:** A selection of fruit from the hamlet of Glen, on east-facing slopes between 1,600 and 2,100 feet in altitude. Soils are mostly clay-based, with limestone and porphyry.

**AGE OF VINES:** 15 years, on average

**WINEMAKING:** Hand-harvested. Destemmed; briefly cold macerated; fermented on selected yeasts in stainless steel tank. Aged in 90HL neutral Slavonian oak casks for 6 months.

**TASTING IMPRESSIONS:** Aromas of red fruits, plum skin, light spice. Full-bodied yet fresh, savory; deep red fruits and a silky texture.

**PAIRING SUGGESTIONS:** Grilled red meat; pork sausages; aged cheese



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