

GEBRÜDER
NITTAUS



GOLS AM NEUSIEDLERSEE
BURGENLAND
AUSTRIA



PINOT NOIR SELECTION 2024

Pure Pinot Pleasure: Fruity Delight!



ORIGIN: Austria, Burgenland

CATEGORY: Dry, Red, Still wine

GRAPES: 100% Pinot Noir

WINE DESCRIPTION

Medium ruby core with a violet rim. Smells of raspberries and sweet cherries with hints of roast aromas, such as coffee. Lusciously fruity and elegantly silky and precise on the palate. Dense tannin structure for a Pinot with a fruit-driven finish and good length.

TERROIR

The soil is rich and highly fertile chernozem black earth, resting on a base of limy sediments, with a top layer comprising sand, gravel, and organic matter. Chernozem is renowned for its abundant humus content, making it one of the most fruit-friendly soils in the world.

VITICULTURE

Year round soil cover with plants and greens promoting beneficial insects on every second vine row. Additional cover on other vineyard areas for 6 months a year. Careful pruning and foliage work make for vigorous vines and moderate yield.

VINIFICATION

Cooled fermentation in stainless steel tanks with two weeks of maceration time and subsequent malolactic fermentation. Afterwards aged in stainless steel.

FOOD PAIRING

Whether you're savoring light or dark poultry, indulging in roasted pork, relishing pasta dishes, or savoring moderately aged cheeses, our wine complements each bite with finesse. It's equally delightful enjoyed on its own, or alongside a few pieces of rich, dark chocolate.



ALCOHOL: 12.5%

TOTAL ACIDITY: 5.5 g/l

RESIDUAL SUGAR: 2.4 g/l

DRINKING TEMPERATURE: 12-14° C

BOTTLE SIZES: 0.750l

CLASSIFICATION: Qualitätswein

VEGETARIAN: Yes

VEGAN: Yes