

Onkirt



Pinot Noir 2024
Vigneti delle Dolomiti IGT



A unique territory for an elegant wine

The Onkirt selection vineyard is located on the right side of the Adige Valley, in an area between the provinces of Trento and Bolzano, in one area planted with vines since ancient times. Here, the Pinot Noir of red color that remains permanently bright and with a background indigo, releases aromas of rose, cherry and salted anchovy e gives a delicate tannin combined with an elegant juiciness.

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Pinot Noir 2024
Vigneti delle Dolomiti IGT

VARIETAL:
Pinot Noir 100%

APPELLATION:
Dolomiti IGT

ALCOHOL:
13,5% by vol.

VINTAGE:
2024

PLANTING DENSITY:
1620 vines/acre
(4,000 vines/hectare)

VINEYARD AGE:
40 years

YIELD/VINE:
4,4 lb/vine
(2 kg/vine)

SERVING TEMPERATURE:
55-61° F
(13-16° C)

PRODUCTION:
1.000 Bottles



VINEYARD

Located on the right side of the Adige Valley, an area cultivated vines since ancient times, between the provinces of Trento and Bolzano.

SOIL

Calcareous matrix, loamy texture, permeable, good endowment of organic substance.

TRAINING SYSTEM

Simple Pergola Trentina.



HARVEST

Manual, last ten days of September.

WINEMAKING

Maceration of the crushed grapes for 15 days at a controlled temperature of 77°F (25°C) in stainless steel tanks with repeated daily punching down and delestage. Racking and decanting into fine oak pièces from the Beaune and Saint-Romain areals.

AGING

8 months in barriques (*sur lies*), and a further 6 months in bottle.



TASTING NOTES

Soft red color, which remains permanently bright with a background indigo. On the nose arise the three cornerstones: rose, cherry and salted anchovy. Delicate tannin helps the drinking, coupled with an elegant juiciness.



PAIRINGS

Thanks to its strong versatility, works well with the most varied interpretations of not only the traditional, but also the avant-garde: lamb, roast chicken or meats in a citrus bath but also sea bass, amberjack and the whole multitude of dishes from the harbor resorts.