

## Weingut Falkenstein

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### SCHEMA TECNICA

# St. Ursula

## PINOT NOIR

ALTO ADIGE VALLE VENOSTA  
DENOMINAZIONE DI ORIGINE CONTROLLATA

|                                  |   |
|----------------------------------|---|
| <b>VINTAGE</b>                   | 2019  |
| <b>WINE DENOMINATION</b>         | Alto Adige Valle Venosta Pinot noir   |
| <b>NAME</b>                      | in our dialect, the plot is called "Urschele Egg" (Ursula's corner). The plot originally hosted the Chapel of Sant'Orsola..   |
| <b>VARIETA D' UVA</b>            | Pinot Noir 100%<br>9.000 – 12.500 viti/ha   |
| <b>RESA PER ETTARO</b>           | DOC 80 dz/ha  |
| <b>RESA EFFETTIVA PER ETTARO</b> | 55 dz/ha  |
| <b>VINIFICAZIONE</b>             | Alcoholic fermentation for 14 days in big oak barrels. Malolactic fermentation and later maturation for one year in barriques and afterwards 7 months in steel tanks. 24 months in bottle stock. Not filtrated. |
| <b>DATI ANALITICI</b>            | Gradazione Alcolica 14%vol<br>Residuo zuccherino: 0,4 g/l<br>Acidità totale: 5,88 g/l<br>Sugar-free extract: 25,9 g/l   |

