

Weingut Falkenstein

Schlossweg 19 Via Castello
I-39025 Naturns / Naturno (BZ)

Tel. 0473 666054

info@falkenstein.bz

www.falkenstein.bz

MwSt.Nr./Part. IVA: IT01377950215

Steuernr./Cod. Fisc.: PRTFNZ61R10F849D



SCHEMA TECNICA

St. Ursula

PINOT NOIR

ALTO ADIGE VALLE VENOSTA
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE	2021
WINE DENOMINATION	Alto Adige Valle Venosta Pinot noir
NAME	in our dialect, the plot is called "Urschele Egg" (Ursula's corner). The plot originally hosted the Chapel of Sant'Orsola.
VARIETA D' UVA	Pinot Noir 100% 9.000 – 12.500 viti/ha
RESA PER ETTARO	DOC 80 dz/ha
RESA EFFETTIVA PER ETTARO	55 dz/ha
VINIFICAZIONE	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.
DATI ANALITICI	Gradazione Alcolica 13%vol Residuo zuccherino: 0,3 g/l Acidità totale: 5,51 g/l Sugar-free extract: 26,7 g/l

