LAIMBURG

When the province of South Tyrol founded the Laimburg Research Centre in 1975, the Laimburg Province Winery was also established. Operated as part of the center's estate management activities, it is the province's official winery, assigned with the task of carrying out research in both viticulture and vinification for the betterment of South Tyrol's wine industry. Success in winemaking makes further investment in pilot projects possible: Select grapes taken exclusively from the province's own vineyards are vinified and aged to make top quality wines that hold their own in the competitive market. Today, the Laimburg Province Winery is considered an international model of the successful fusion of research and practice.

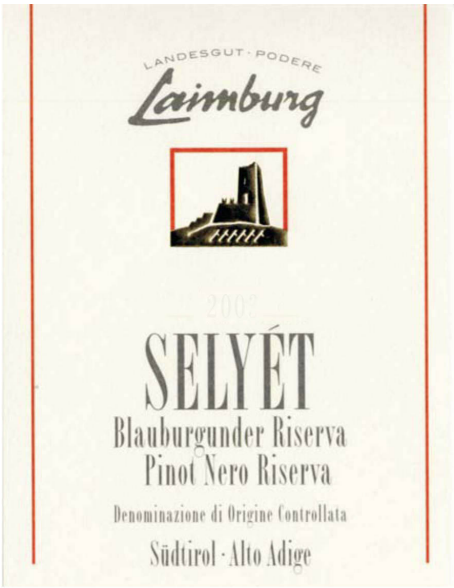
In order to both produce and market wines of outstanding quality, high standards in both grape cultivation and cellar technique are called for. The winery produces some 2,500 hl (250,000 l) of wine each year, for which the grapes are taken from various vineyards throughout the province, each with a different microclimate. Along with numerous "research varietals," fifteen "typical" South Tyrolean grape varietals are planted at the province's estate vineyards. Differences in altitude ranging from 200-700 meters (650-2400 feet) and soil composition contribute to the complex, distinctive tastes and aromas that distinguish the wines of South Tyrol's Province Winery.

The stylistic classification of Laimburg wines as "Estate Wines" and "Manor Selection" is based on the winery's intent to bring out each varietal's distinctive character in the vineyard, and then, in the cellar, to develop wines with unique, fully-developed personalities. The "Estate Wines" are traditional varietal wines with classic South Tyrolean character, matured in stainless steel or large oak barrels. Where as the "Manor Selection" is composed of singular, specially selected wines, often developed in smaller barriques or Burgundian barrels and distinguished by names derived from the ancient Raeto-Romanic legends of the Dolomite Alps.

PINOT NERO RISERVA

"SELYÉT" (MANOR SELECTION)

REGION: Alto Adige
WINEMAKER: Klaus Platter and Urban Piccolruaz
VARIETAL: 100% Pinot Noir
COLOR: Dark ruby red to purple-red
BOUQUET: Primary aroma is reminiscent of mulberry and blackberry
TASTE: Extraction, astringency and acidity harmonize with the well-integrated oak aromas
AGEING: 12 months barrique ageing followed by four months in large wooden casks
FOOD PAIRING: Serve with poultry, rabbit, veal, pork or lamb
SERVING TEMP: 68° F (20° C)



ANGELINI SELECTION
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