

Blauburgunder Villa Schmid

Wine

Name	Blauburgunder Villa Schmid
Denomination	Weinberg Dolomiten IGT
Quality line	Villa Schmid
Grape/Variety	100% Pinot nero
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation in stainless steel, followed by ageing in barriques.

Wine description and information

Pinot Noir, known as **Blauburgunder** in German and Pinot Nero in Italian, finds particularly favourable conditions in South Tyrol's climate. Sunny days and cool nights provide the ideal conditions for a wine defined by freshness, elegance and aromatic finesse. Our **Pinot Noir Villa Schmid** is both expressive and elegant, with a bright ruby-red colour. On the nose, aromas of cherry and red berries are complemented by subtle spicy notes. These aromas continue on the palate, supported by a balanced structure and fine freshness. The grapes for our **Villa Schmid** line are carefully harvested by hand. Fermentation takes place in stainless steel, followed by ageing in wood, with 25% matured in American oak barriques. The result is a distinctive Pinot Noir that combines fruit, spice and elegance.

Pairings

Our **Pinot Noir Villa Schmid** is a versatile food companion and pairs particularly well with poultry and lamb dishes, as well as medium-aged cheeses.

Ideal serving temperature: 18 °C.

