



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Nero Schweizer

100% Pinot Nero. Schweizer has a ruby red color that varies from light to deep depending on the vintage. Complex and layered aromas of fruit, such as ripe berries and cherries, spicy notes of pepper and leather. These aromas and sensations are also reflected on the palate, which is elegant and subtle, with great body and tannins. "A white among reds" -- but with excellent cellarability. The name Schweizer honors an artist and close friend of Franziskus and Maria Luisa Haas: Riccardo Schweizer, a native of Trentino (1925-2004), whose designs inspired Franz Haas packaging. (Schweizer's other close friends included such great men as Picasso, Chagall, Cocteau, Campigli and Le Corbusier).

"Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization."

Wine exported to: Canada, USA

Most recent awards

JAMES SUCKLING: 94

WINE ENTHUSIAST: 90



Winemaking and Aging

Grape Varieties:	100% Pinot Nero
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Pumpovers and punchdowns
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	228 L
Container age:	30% new, 70% used
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Cork free



Vineyard

Organic:	No
Vineyard location:	Mazzon, Pinzano, Gleno, Montagna, Alto Adige

Soil composition:	Gravel, sand and chalk
Vine training:	Guyot
Altitude:	350-700 meters (1,150-2,300 feet) above sea level
Vine density:	6,000-10,000 vines per hectare
Yield:	41 hL per hectare
Exposure:	Various
Years planted:	1987, 2015
Time of harvest:	Late September to Early October
Total yearly production (in bottles):	15,000-20,000



Tasting Notes and Food Pairings

Tasting notes:	Appealing, layered aromas of ripe cherries, wild berries and hints of pepper and leather. The full-flavored, well-balanced palate shines with silky tannins, elegance and finesse. Great longevity and a lush structure.
Serving temperature:	Best served at 16 -18 °C (57.2 - 60.8 °F).
Food pairings:	Goes well with light fish dishes, roasted wild game and red meat.
Aging potential:	10 years
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli