

HB Wine Merchants presents wines from: **Peter Zemmer**



ITALY

Pinot Noir ROLHÜT

DOC Atlo Adige



Brand Highlights

- Third generation wine-making family
- State-of-the-art solar-powered winery to take advantage of the region's 300+ days of sunshine each year
- 100% Pinot Noir—all estate fruit

The Estate

Since the establishment of this family business in 1928 the winery Peter Zemmer has been producing top-quality wines on the finest vineyards in and around Cortina s.s.d.v. in Alto Adige - South Tyrol. Peter Zemmer's extensive experience, detailed and innovative knowledge together with the perfect natural environment guarantees top quality and character of the wines. The expressive character of the wines is formed in the vineyard. Intensive nurturing of the grapevines as well as careful selection are the essential prerequisites for the authentic wines. Peter Zemmer believes the production of natural wines that accurately reflect their terroir are of utmost importance.

Wine Making

The stems are immediately removed and the grapes are fermented at a constant temperature of 26-28°C (79-82°F) for about 7 days. The must is kept in contact with the skins through circulation pumping and gentle pressure from below. We thus achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine. After two gentle rackings, 70% of this Pinot Noir is aged over 12 months in large barrels of French Oak, and the remainder is aged in small casks of French Oak (barriques) which are 2-3 years old. After blending, the wine is bottled and then aged an additional 6 months in the bottle before it goes on sale.

Tasting Notes

A totally harmonious style of red berries and sour cherries, with mature and full-bodied character. Elegant and refined without being thin or acidic.

Press

- 2015 Vintage **91 Points**—Tasting Panel Magazine
- 2011 Vintage ★★★★★+—Restaurant Wines

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00726 3
- SCC: 1 08 75734 00726 0
- Case (in.): 13 x 10 x 13.5