

Ferruccio Carlotto

Ferruccio Carlotto and his daughter Michela farm a tiny estate of several hectares in the Alto Adige town of Ora, south of Bolzano. The specialty of this village is Lagrein, a red grape that is native to the region, and these folks have it down. They also make a small amount of Pinot Nero that is made in a very fine, elegant style, with a feathery touch. It is from one of the best terroirs in the Alto Adige for Pinot Nero, the cru of Mazzon. Their 1997 was a revelation.

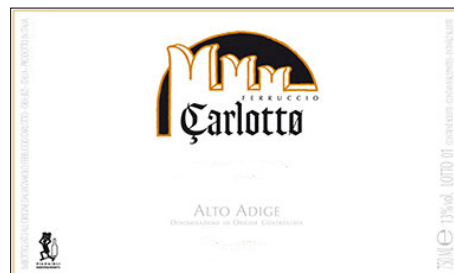


The vines are planted in a complex mélange of soil types dominated by igneous porphyry rock and complemented by limestone subsoil and a wide range of alluvial sediments and stones deposited here over millennia. The production is very small, so quantities will always be limited for a few cases per year of this special gem from the north.



KERMIT LYNCH
WINE MERCHANT

Pinot Nero



Varietal/Blend: Pinot Nero

Farming Practices: sustainable

Vineyard: Mazzon (cru)

Vineyard Size: 3ha

Exposure: W

Soil: sandy-clay, limestone and marl

Harvest Technique: harvested and sorted by hand

Year Vines Were Planted: 2000, 2010, 2012, 2014 & 2015

Yeast: ambient

Fermentation: de-stemmed / spontaneous fermentation in conical oak vats

Malolactic: yes

Maturation: 12 months in barrel / 20% in 22hL barrels and 80% aged in 225L (15% new) / additional 6 months in bottle

Vegan: yes

Alcohol: 13%

Fined: no

Filtered: no

Country: Italy

Region: Alto Adige

“The subzone of Mazzon, south of Bolzano, proved an especially propitious site, with its mix of Alpine and Mediterranean climates, gentle west-facing slope, and soils of limestone and marl. Today, Michela Carlotto is one of Mazzon’s foremost proponents. Uncork this delicate Alpine red tonight to see that grand cru Pinot Noir doesn’t have to come from France.”

–Anthony Lynch, *Kermit Lynch Wine Merchant*

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