



PIPA

PIPA is the most extravagant wine in our range. PIPA is a fortified wine - a vino liquoroso, which is inspired by Port wine. This first South Tyrolean "Port" is vinified from Lagrein grapes and is a long-lasting and complex dessert wine, modelled and produced after a vintage ruby. The name "PIPA" comes from the typical oak barrels in which the port wine is aged in Portugal.

"After a trip to the Douro Valley in Portugal, I was inspired to try and produce a Port myself. I wanted to capture and preserve the typical cherry notes of Lagrein during fermentation. After several experiments I was successful at refining the process to get the perfect result."
Franz Gojer

VINEYARD

Auer/Ora: Stony alluvial soil of the Etsch river. The warm porphyry is ideal for the grape variety. Guyot training system with 5,000 vines per hectare.

VINIFICATION

Hand-picked and gentle processing. Cold maceration and fermentation in open oak vats with light toasting. Intensive extraction through permanent submersion of the cap in the must. Addition of brandy to the fermenting must to kill the yeast cells and stop fermentation. Six months of ageing in the PIPA oak barrel. Bottling and ageing in bottle prior to release.

TASTING NOTES

Intense garnet red with purple nuances. Enthralling powerful fragrances of fully ripe cherries and wild berries on the nose. Pithy and complex with a smooth feel on the palate. The expressive tannins and sappy acidity are the perfect antithesis to the wine's sweetness and thus result in an appealing overall complexity. A sophisticated wine with a long fruity finish that pleases the most discerning palates.

FOOD PAIRING

PIPA perfectly pairs with all kinds of chocolate desserts. The darker and purer the chocolate, the better the synthesis.

