

Brunnenhof Mazzon



Pinot Nero Riserva

The white among reds

Because the fresh bouquet of strawberries and raspberries reminds more of a white varietal than a red one. It's our most important wine and all our experience, energy and passion lie in Pinot Nero. A perfect interaction between tannins, soft alcohol and delicate toasted aromas from barrel aging, grant our Pinot Nero a well balanced complexity and a harmonious structure.

Vineyard and soil composition

Our Pinot Nero grows in Mazzon at an altitude of 400 m above sea. The sandy clay soil, the afternoon sun and the wind from lake Garda provide ideal conditions in the vineyard. Since one hundred years Pinot Nero which characterizes this area has been cultivated at Mazzon.

Vinification and finishing

The selected grapes are fermented in big wooden barrels with about two weeks of mash contact. The regular cap-punching by hand renders a high extraction of colour and flavours possible. Malolactic fermentation takes place followed by aging in 500l oak barrels for about one year and after that 8-10 months aging in large oak barrels. After bottling, the wine remains in the cellar for one year before being released.

Suggestions

Typical dishes for pairing with Pinot Nero are of course venison, as well as grilled meat and mature cheese. We also enjoy Pinot Nero with roasted veal, to smoked or grilled fish.

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Gewürztraminer

Aromatic and sumptuous

For sure a wine with a great dose of individualism. Gewürztraminer is unique as a grape variety because the grapes taste almost exactly the same as the finished wine. No other grape variety disposes of this unique attribute. Its golden hue, the scent of roses, lavender und vanilla, on the palate the taste of mature pomaceous fruit such as apple, pear and quince, this all round olfactory complexity, indicating a warm and soft sensation characterizes our "Gwürzer".

Vineyards and soil composition

The Gewürztraminer vines are growing in an area called Mazzon situated above the municipality Neumarkt on 400 m above sea level. Thanks to the constant upcoming wind from lake Garda called "Ora", the conditions in the vineyards are ideal. The cooler temperatures and the clay soil grant this wine its high content of minerality.

Vinification and finishing

After the grapes have been destemmed, they remain for a short while in contact with the skins, before they are carefully pressed. One third of the wine ferments in 500l oak barrels with subsequently malolactic fermentation meanwhile the rest ferments in stainless steel vats with controlled temperature. Afterwards the wine remains on its fine lees for about 6 months.

Suggestions

Classic pairings are lobster and shrimps, goose liver pâté and mature cheeses. We enjoy Gewürztraminer also with white meat as well as Pesto sauce and dishes made of fresh kitchen herbs. Try Gewürztraminer also with asian-style dishes or smoked fish.

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Lagrein

Old vines

Lagrein is an indigenous varietal of Alto Adige. A wine with great character. The colour, a quite intense opaque Ruby red shade with a notable olfactory intensity reminding of fresh forest soil black currant, on the palate a velvety full body with a present but smooth acidity.

Vineyards and soil composition

The 80 year old Lagrein vines grow on an alluvial cone in Pergola System near the "Trudnerbach" stream.

Vinification and finishing

Fermentation takes place in large oak barrels (25 hl) with about two weeks of mash contact, followed by malolactic fermentation. Aging occurs in 500l and 700l oak barrels for about one year before bottling.

Suggestions

Lagrein is the ideal companion to hearty dark meat dishes, mature cheeses and Salami.

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Eva

Manzoni Bianco

Manzoni Bianco is a white varietal crossing from the nineteen thirties between Riesling and Pinot Blanc. In the nose he reminds of freshly picked apples from a fruity Pinot Blanc but also of white peaches, on the palate a sensation of delicate fruitiness, minerality and a pleasantly crisp acidity. The finish reminds of citrus fruits. This wine was dedicated to our daughter Eva.

Vineyard and soil composition

Manzoni Bianco grows at an altitude of 250 m above sea level on the alluvial cone near the small stream called "Trudnerbach" with southwest exposure.

Vinification and finishing

Manzoni Bianco is an early maturing variety and harvest begins usually mid September. The grapes are destemmed and after a short contact with the skins carefully pressed. Fermentation takes place in stainless steel vats followed by an aging period on the fine lees until Easter.

Suggestions

Eva makes a great aperitif wine and served chilled it makes a perfect summer wine, a great companion to fish dishes or starters like Risotto or Pasta.