


SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



pittnauer

Product name		Pitti
Vintage	2022	
Type of vine	Red Wine blend	
Classification	Quality wine	
Cépages:	70% Zweigelt, 30% Blaufränkisch	
Region	Burgenland/Austria	
Soil Type	Sand, clay, black soil	
Vineyards	Heideboden	
Aging	12 months in old oak	
Residual Sugar	1,1 g/l	
Acidity	6,0 g/l	
Alcohol Content	12,50 % vol.	
Bottle Type	Bordeaux	
Closure type	Screw cap	
EAN-Code/bottle	9120011734754	
EAN-Code/box	9120011734686	
EAN-Code/box of 12	9120011734846	
Pieces per box	6	
Pieces per pallet	528	
Box per layer	11	
Boxmeasurement	31,5x23,5x30cm	
Pallet height	168 cm	
Storage temperature	16°C	

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Background	<p>The Pitti blend is made up of Zweigelt and Blaufränkisch and represents the lake, its micro and macro climate, its surrounding landforms and their geology in all its shades.</p> <p>In terms of climate, the cool winds on the Parndorfer Platte play just as much a role as the often dry and hot conditions on the heathland and the constant regulating influence of Lake Neusiedl. The subsoil is also diverse: some vines are rooted in loess, others in loamy sand, and still others in calcareous black earth soils.</p> <p>All vineyards are cultivated either organically or biodynamically - not all by us, but all according to our principles.</p> <p>From a meteorological point of view, 2022 was a relatively calm year. Although we would have liked a little more rainfall in spring and summer, all in all we were more than satisfied with the weather and the development of the vines and grapes. The fact that it actually started to rain at the end of August wasn't a disadvantage. Even though it involved a little more work in the short term, the precipitation revitalized the vines and grapes before the upcoming harvest weeks. The harvest took place under a blue sky with noticeable temperature differences between day and night.</p> <p>The vinification of the different batches, the aging and the assemblage took place entirely in our cellar: The grapes were spontaneously fermented after a relatively short contact with the mash and then aged in large, used wooden barrels for about a year.</p>
Style & Flavor	<p>Finely knitted, focused and compact. Ripe red berries and a gentle spice set the tone in the nose. On the palate, the aromas are embedded in a juicy and vital body, to which the fine interplay of acid and tannins give dynamism and temperament. The Pitti then flows cool and clear over the palate, leaving fruity traces reminiscent of dark cherries.</p>