



Pinot Noir Riserva 2016

DOC, South Tyrol, Alto Adige

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| Variety | 100 % Pinot Noir | | |
| Training system | Guyot | | |
| Exposure | 550 m sea level | | |
| Soil | limestone gravel with clay | | |
| Yield | 5.000 kg/ha | | |
| Storage Potential | 10 years | | |
| Serving Temperature | 14° – 16° C | | |
| Analytical data | | | |
| Alcohol Content | 13,5 | Acidity gr/lit | 4,8 |
| pH-Wert | 3,6 | residual sugar gr/lit | 2,0 |

Vinification:

manual selection in the vineyard, spontaneous fermentation in open-top oak vats for three weeks, followed by a malolactic fermentation, maturing on the lees for 18 months in Tonneau, bottle aging for another 6 months.

Description:

It is a fine and sensual red wine with a bright ruby-red colour, pleasant fullness and silky elegance, well balanced fruit and body with fine tannins, very good aging potential.

Recommended Pairings:

This wine matches well with red meat like lamb, duck and pork, or with meaty fishes like tuna and salmon, often it is a perfect match for Asian cuisine, our Pinot Noir also pairs well with hard and soft cheeses.

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| Wine Awards | 2014: | 90 points | Falstaff Wein Guide 2017/18, |
| | | 89 points | Tastings.com 2017 |
| | 2015: | 2 glasses | Gambero Rosso 2018, Vini d'Italia |
| | | 91 points | Falstaff Wein Guide 2018/19 |

