Colterenzio

St Daniel Pinot Nero Riserva 2022



SIZE 75cl **VINTAGE** 2022

13.5% **ABV**

GRAPE VARIETIES Pinot Noir (100%)

Natural Cork **CLOSURE**

SKU CODE H8056122

EXPRESSION Red, Medium-Bodied

and Elegant

COUNTRY Italy

REGION Alto Adige

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Natural Cork

PH 3.62

TOTAL ACIDITY 5g/I Tartaric

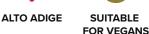
RESIDUAL SUGAR 3.1g/l

SKII H8056122









RED STILL WINE

TASTING NOTE

High altitude Pinot Noir, perfumed with cherries and damsons, overseen by a scented waft of cinnamon.

VITICULTURE

Vineyards at an altitude of 350 - 450 metres a.s.l.; soils are volcanic with an overlay of morainal deposits. The climate is cool with striking differences between day and night time temperatures. Yieliding 45 hl/ha

VINIFICATION

After destemming, grapes undergo a gentle press and brief cold maceration. Fermentation, at 25°C for 14 days, precedes refining in casks -2/3 in large 35hl casks and 1/3 in barriques. Malolactic fermentation occurs, and the wine ages for 12 months before bottling. Further maturation in the bottle continues for an additional 12 months before release.

FOOD MATCHING

A wonderful pairing with delicately flavoured starters, charcuterie, veal escallops in ginger sauce, roast partridge, seared duck with plum glaze.

