

Colterenzio

# St Daniel Pinot Nero Riserva 2022



RED STILL WINE



ITALY



ALTO ADIGE



SUITABLE  
FOR VEGANS

## 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. Yielding 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.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
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/l Tartaric
RESIDUAL SUGAR	3.1g/l
SKU	H8056122