

Puntay

PINOT NERO RISERVA 2019

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Nero

AREA AND SOIL: The vineyards are located at about 400-500 meter above sea level; Rather sandy soil with excellent limestone-based skeleton with deep gravel layers.

CULTIVATION: Wire trained

YIELD: 45 hl/ha

VINIFICATION: Traditional fermentation preceded by cold maceration, partial use of whole bunches; subsequent ageing in barriques, stainless steel tanks and Clayver for 15 months.

ANALYSIS: alcohol: 14.0%, total acidity: 4.9 g/l, res. sugar: 1.5 g/l

AGING POTENTIAL: 1-10 years

TASTING NOTES: Light ruby red with light garnet-coloured reflections. Typical Pinot Nero bouquet with an aroma of cherry and a slight hint of vanilla. Elegant wine with good structure, lively tannins with a nice persistence in the aftertaste.

PAIRING: Goes well with meat dishes, roasts and game. But also with fish and shellfish.

SERVICE TEMPERATURE: 10 – 12 ° C

Contains sulphites

