

Puntay

PINOT NERO RISERVA 2023

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Pinot Nero

AREA AND SOIL: The vineyards are located at around 400 to 500 meters above sea level on rather sandy soil with an excellent limestone skeleton and deep layers of gravel.

CULTIVATION: Wire trained

YIELD: 45 hl/ha

VINIFICATION: The wine undergoes a traditional mash fermentation for 12 days, using partly whole grapes. It then matures for 12 months in barrique barrels.

ANALYSIS: alcohol: 13.0 %, total acidity: 5.2 g/l, res. sugar: 1.5 g/l

AGING POTENTIAL: 1 – 10 years

TASTING NOTES: The wine has a bright ruby red color with light garnet reflections. Its typical Pinot Nero bouquet reveals fine aromas of cherry and a hint of vanilla. This elegant wine impresses with a good structure and lively tannins that end in a beautiful finish.

PAIRING: This wine pairs very well with meat dishes, roasts and game. But also with fish and seafood.

SERVICE TEMPERATURE: 14 – 16 °C

Contains sulphites

