



Pinot Nero Sanct Valentin 2013

Pinot noir, a native of France, has been grown since 1850 in South Tyrol; here, it is called Pinot Nero (Blauburgunder in German). The vine, which originates in Burgundy, is a big challenge for any winemaker. It makes great demands not only in terms of both soil and climate, but also on the winemaker. Since 1995, only the best and oldest vineyards have been used for the Sanct Valentin Pinot Noir. Low yields and accurate care will ensure a fine, very sensual red wine. The winery's most important red wine shines in the glass with finesse, fruit, well-balanced body and fine tannins. It has excellent aging potential.



Ruby-red



Aromas of small berries, violets and smoky vanilla. When aged: notes of porcini mushrooms and truffles.



Spicy, supple, seductive

Grapevines

Variety: Pinot Noir
Age: 10 to 22 years

Area of Cultivation

Sites: Various vineyards in St. Michael-Eppan and the surrounding areas (400 - 550 m)
Exposure: South/southeast to southwest
Soil: Moraine debris and limestone gravel
Training System: Guyot

Harvest

2013: From end September to early October; harvest and selection of grapes by hand

Vinification

Cold maceration (three days) and fermentation in stainless-steel tanks, followed by Malolactic fermentation and aging in barrique-tonneau. Assemblage takes place after about a year, and then it is matured for another six months in large oak barrels.

Production

Yield: 45 hl/ha
Alcohol Content: 14 %
Acidity: 5,2 gr/lt

Serving Temperature

15 to 16 degrees

Pairing Recommendations

Ideal as an accompaniment to braised lamb shoulder or back, oxtail and strong cheeses.

Storage/Potential

8 to 12 years or more

Recommended glass



Awards

2013: Falstaff: 91 Points; Sommelier Wine Awards: Silver;
2012: James Suckling: 92 Points; Falstaff: 92 Points; Wine Enthusiast: 90 Points; Robert Parker: 92 Points
2011: 2. Place at the 13. National Pinot Noir Challenge; Bronze Medal at the International Wine & Spirit Competition 2014; 91 Points Falstaff; Sommelier Wine Awards: "Bronze"
2010: Silver Medal at the Sommelier Wine Awards; 91 Points Wine Spectator; 91 Points Wine Enthusiast
2009: Three Stars from Veronelli; Gold Medal at SWA
2008: Three Stars from Veronelli
2007: Five Clusters from Bibenda; Three Stars from Veronelli
2006: Five Clusters from Bibenda
2004: Five Clusters from Bibenda



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