

### Awards

2015: Tre Bicchieri Gambero Rosso 2014: 4 VITI AIS 2013: Falstaff: 91 Points; Sommelier Wine Awards: Silver; "4- stars: Selection Genussmagazin" 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 Challange; 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;



# Pinot Nero Sanct Valentin 2016

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.





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



Spicy, supple, seductive

#### Grapevines

Variety:Pinot NoirAge:10 to 24 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

End of September; 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:	14,5 %
Acidity:	5,4 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





2004: Five Clusters from Bibenda



