

SALTNER

PINOT NERO DOC 2016

VARIETAL(S): Pinot Nero

AGE OF VINES: 7 – 17 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2018 – 2023

YIELD: 50 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 14,0 %

RESIDUAL SUGAR: 1,5 g/l

TA: 4,3 g/l

Contains sulphites

» More than a wine, an atmosphere. A film library. A jazz bar. A silence that falls unexpectedly, making you breathe more deeply. «

VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

VINIFICATION

Ripe, perfectly selected grapes, fermentation on the skins in large, open wooden casks at 25 °C, two-week extended maceration, malo-lactic and 12-month aging in barrique and tonneaux, light filtration before bottling

VINEYARD

South-east to north-east and west facing slopes between 400 and 500 meters above sea level, well-ventilated and with low night time temperatures during the ripening period. Mineral-rich conglomerate on weathered chalk.

TASTING NOTES

- brilliant ruby red
- expressive bouquet of cherries, violets and marzipan
- an abundance of cherry fruit on the palate, smooth with fine, elegant tannins

RECOMMENDATION

This wine is an ideal partner to heavier meat dishes, game and piquant hard cheeses.

AWARDS

BIBENDA – 2009: 4 Grapes

WINE ENTHUSIAST – 2009: 90 p.

