

SALTNER

PINOT NERO RISERVA DOC 2018

VARIETAL: Pinot Nero

AGE OF VINES: 7 – 17 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2020 – 2025

YIELD: 50 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 1.5 g/l

TA: 4.7 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

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

ROBERT PARKER – 2016: 92 p.

WINE ENTHUSIAST – 2009: 90 p.

BIBENDA – 2009: 4 Grappoli

