

SALTNER

PINOT NERO RISERVA DOC 2021

VARIETAL: Pinot Nero

AGE OF VINES: 5 – 20 years

TEMPERATURE: 14 – 16 °C

OPTIMAL AGING: 1 – 7 years

YIELD: 50 hl/ha

TRELLISING SYSTEM:
Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.5 g/l

TA: 5.4 g/l

Contains sulphites



VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

VINEYARD

The vineyards extend over south-east to north-east and west-facing sites, between 400 and 550 meters above sea level. They are well ventilated and benefit from low night-time temperatures during the ripening period. The soil consists of mineral marl on limestone gravel.

VINIFICATION

Carefully selected ripe grapes ferment in a wooden vat at 25 °C with a two-week maceration period. This is followed by malolactic fermentation and a 12-month aging in barriques. The wine is lightly filtered before bottling.

TASTING NOTES

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

RECOMMENDATION

This Pinot Nero Riserva goes very well with tasty meat dishes, game and piquant hard cheeses. It is also an excellent accompaniment to seasoned starters and poultry.

AWARDS

ROBERT PARKER – 2016: 92 p., 2017: 92 p., 2019: 92 p.

JAMES SUCKLING – 2018: 93 p., 2019: 92 p., 2020: 92 p.

VINOUS – 2021: 91 p.

THE WINE JOURNAL – EROS TEBONI – 2020: 92 p.

FALSTAFF – 2017: 90 p., 2018: 90 p.

VERONELLI – 2017: 90 p., 2019: 90 p.

WINE CRITIC – 2017: 93 p.