

# SALTNER

## PINOT NERO RISERVA DOC 2021

**VARIETAL:** Pinot Nero

**AGE OF VINES:** 5 – 20 years

**TEMPERATURE:** 16 – 18 °C

**OPTIMAL AGING:** 2023 – 2029

**YIELD:** 50 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 13.5 %

**RESIDUAL SUGAR:** 1.5 g/l

**TA:** 5.4 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 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.

### 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., 2017: 92 p., 2019: 92 p.,

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