

Puntay

## PINOT NERO RISERVA 2021

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Pinot Nero

**AREA AND SOIL:** The vineyards are located at around 400 to 500 meters above sea level on rather sandy soil with an excellent limestone skeleton and deep layers of gravel.

**CULTIVATION:** Wire trained

**YIELD:** 45 hl/ha

**VINIFICATION:** The wine undergoes a traditional mash fermentation for 12 days, using partly whole grapes. It then matures for 12 months in barrique barrels.

**ANALYSIS:** alcohol: 13.5 %, total acidity: 5.4 g/l, res. sugar: 1.5 g/l

**AGING POTENTIAL:** 1 – 10 years

**TASTING NOTES:** The wine has a bright ruby red color with light garnet reflections. Its typical Pinot Nero bouquet reveals fine aromas of cherry and a hint of vanilla. This elegant wine impresses with a good structure and lively tannins that end in a beautiful finish.

**PAIRING:** This wine pairs very well with meat dishes, roasts and game. But also with fish and seafood.

**SERVICE TEMPERATURE:** 14 – 16 °C

Contains sulphites

