



SCHRECKBICHL COLTERENZIO

VINUM EXCELLENS



Pinot Nero 2018

Ripe, sweet tannins and a typical varietal character reminiscent of morello cherry and blackberry.

Tasting notes: Brilliant medium ruby red with a fresh, fruity nose, reminiscent of red currants and black cherry; medium-bodied, round with soft tannins and ripe berry flavours well integrated with the acidity. A stylish and elegant wine. Cellaring potential: 2-4 years.

Food Combination: Perfect partner to light starters, roast partridge, rack of hare, Peking duck, and meaty fish. Serve cool: 16° C.

Grape Variety: Pinot Noir from old, pergola-trained vines and more recently planted vertical espalier-trellised vines.

Location: West facing slopes at altitudes between 400-500 metres. Soils are morainal mixed with clay and eroded porphyry.

Yielding: 52 hl/ha

Winemaking: The crushed grapes are fermented in stainless steel tanks at a controlled temperature of approx. 25° C. The skins are kept constantly immersed in the embryonic wine by pushing them down gently. The new wine undergoes malolactic fermentation and is refined in concrete tanks and large wooden casks for at least 6 months.

Analytical Data:	Alcohol	13,5%	Vol
	Total acidity	4,8	g/l
	Sugar-free dry extract	25,4	g/l
	Residual sugar	3,5	g/l