

# SALTNER

## PINOT NERO RISERVA DOC 2017

**VARIETAL:** Pinot Nero

**AGE OF VINES:** 7 – 17 years

**TEMPERATURE:** 16 – 18 °C

**OPTIMAL AGING:** 2019 – 2024

**YIELD:** 50 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 13.5 %

**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

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

### 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

