



★ SANCT VALENTIN ★

PINOT GRIGIO SANCT VALENTIN 2018

Sanct Valentin Pinot Grigio was born back in 1986. The first grape selections were carried out in selected vineyards in Eppan/Berg, and a Pinot gris was vinified in small wooden barrels for the first time. With smoothly integrated acidity, power and fullness, the expressive Sanct Valentin Pinot Grigio has been well received for decades. It is one of Italy's most-awarded Pinot gris wines and promises an excellent drinking experience even after several years of storage.



deep straw
yellow



fruity aroma of apple,
pear and fine vanilla



Strong in character,
pleasant acidity,
smoky nuances

VARIETY:

Pinot Gris (formerly Ruländer)

AGE:

15 to 32 years

AREA OF CULTIVATION:

Sites: Selected vineyards in Appiano (420-600m)

Exposure: Southeast, southwest

Soil: Limestone gravel

Training System: Guyot

HARVEST:

early to mid September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation, malolactic fermentation and development on the lees in barrique-tonneaux. Assemblage after nearly a year, followed by at least eight months of further maturation in stainless-steel tanks.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14.5 %

Acidity: 5.4 gr/lt

SERVING TEMPERATURE:

10-12°C

PAIRING RECOMMENDATIONS:

A true all-rounder that pairs well with both fish and red meat yet is also a perfect match for risotto with herb pesto.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2017: 96 Points Luca Maroni, 94 Points James Suckling, 92 Points Robert Parker, 92 Points Falstaff, 92 Points Vini di Veronelli

2015: 90 Points Robert Parker, 92 Points James Suckling, 90 Points Falstaff, 4 Viti - Vitae, 94 Points Luca Maroni;

2014: 90 Points Wine Spectator; 3 Glasses Gambero Rosso, Gold Medal Sommelier Wine Awards

2012: Silver Medal at Sommelier Wine Awards 2015

2011: 96 Points from Luca Maroni; 90 Points Robert Parker; 90 Points Wine Spectator; „Three Stars“ - International Pinot Grigio Award; 91 Points Savoir Vivre,

2010: 5 Clusters from Bibenda; 3 Stars from Veronelli; 96 Points from Luca Maroni; Bronze Medal at the SWA

