



ALTO ADIGE DOC

PINOT NOIR RISERVA SANCT VALENTIN 2022

Pinot noir has been grown in South Tyrol since 1850 and is known locally as Blauburgunder - it's the Winery's most important red wine. Producing top quality Pinot noir represents a major challenge for any winemaker because it is very demanding both in terms of soil and climate and also in the cellar. Pinot Noir Sanct Valentin, has been part of this line since 1995, and only the best and oldest vineyards have been used. Low yields and attentive care ensure a fine, sensual red wine that stands out for its well-balanced body and fine tannins. It has excellent ageing potential.



uby-red



small red berries, strawberry, violet, smoky notes and cinnamon



spicy, supple, elegant and seductive

VARIETY:

Pinot Noir

Age:

8 to 26 years

AREA OF CULTIVATION:

Sites: older vineyards in San Michele Appiano and the surrounding areas (400-550 m) $\,$

Exposure: South/southeast to southwest Soil: Moraine debris and limestone gravel Training System: Guyot

HARVEST:

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

VINIFICATION:

Cold maceration (three days) with following fermentation and gentle pressing. Fermentation in stainless-steel tanks, followed by malolactic fermentation and aging in barrique-tonneau. Assemblage takes place after about a year, and then it is matured for another 10 months in cement barrels.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 % Acidity: 5.55 gr/lt

SERVING TEMPERATURE:

14-16°C

Pairing Recommendations:

Ideal as an accompaniment to braised lamb or kid shoulder or back, oxtail and strong cheeses.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2021: Gambero Rosso: 3 glasses 2020: James Suckling: 94 Points; Gault&Millau: 3 grapes; 2019: James Suckling: 94 Points; Falstaff: 92 Points

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