

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**PINOT NOIR ROSÉ
FALLWIND 2022**

As well as being one of the oldest grape varieties, Pinot Noir is considered one of the most valuable red wines. Cultivated for over 150 years in South Tyrol, it is one of the most popular red wines. Thanks to the saignée method (gentle extraction of the must), we extract an excellent grape juice with which we vinify a fresh, fruity Rosé with pleasant acidity.



pale salmon pink



fresh raspberry
and strawberry



fresh, fruity,
pleasant acidity

VARIETY:

Pinot Noir

AGE:

10 to 30 years

AREA OF CULTIVATION:

various vineyards in the municipality of Appiano

Exposure: South, southeast, southwest

Soil: Moraine debris and limestone gravel

Training System: Guyot

HARVEST:

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

VINIFICATION:

Saignée. Fermentation and development in stainless-steel tanks.

YIELD:

55 hl/ha

ANALYTICAL DATA:

alcohol content: 13.5%

acidity: 5.75 gr/ltr

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

The refreshing summer wine is wonderful with a Brettjause snack board, as well as with pizza and pasta; it also pairs well with, for example, guinea fowl breast filled with wild garlic. Chilled, it is also ideal with fish dishes.

STORAGE/POTENTIAL:

2 to 3 years

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