


THE
WINE COLLECTION

2016
PINOT NOIR
RISERVA

In his continuous search for perfection,
Hans Terzer this year presents the
Pinot Noir Riserva "The Wine Collection 2016,
in its second edition.



Brilliant ruby red



*Small forest fruits,
blackberry and
blackcurrant, ripe
cherries*



*Crisp, with
impressive structure
and length*

GRAPES

Variety: Pinot Noir
Vine Age: 20-25 years

GROWING AREA

Sites: The grapes come predominantly from carefully selected plots on
"Rungg" and the "Eppan Berg"

Soil: Limestone gravel with some clay and glacial detritus
Training System: Guyot

HARVEST

6th September

VINIFICATION

5 days cold maceration (skin contact), followed by fermentation in
steel tanks with a further 12 months in barrique / tonneau and then
storage in "Stückfass" (oak barrel, 12hl)

PRODUCTION

Yield: 35 hl/ha
Alcohol: 14,5%
Residual Sugar: 1,8 g/l
Acidity: 5,3 g/l

OPTIMAL DRINKING TEMPERATURE

14-16°C

ENJOY IT WITH

Lamb, goat kid and mature cheeses

AGING POTENTIAL

10 years plus



ST MICHAEL-EPPAN
KELLEREI - CANTINA

1907
