

# 2022 St Daniel Pinot Nero Riserva DOC Alto Adige, Colterenzio



**Country:** Italy

**Region:** Alto Adige

**Grapes:** Grape Pinot Noir 100

**Tasting Note:**

High altitude Pinot Noir, perfumed with cherries and damsons, overseen by a scented waft of cinnamon.

**Winemaking:**

After the grapes are destemmed they are softly pressed and briefly cold-macerated. Fermentation then occurs at a constantly controlled temperature of 25°C for 14 days. The young wine then refines into casks - 2/3 in large 35 hl casks and 1/3 in barriques - where it goes through malolactic fermentation and remains for 12 months before bottling. The wine ages in bottle for further 12 months before release.

**Vineyard :**

Vineyards at an altitude of 350 - 450 metres a.s.l.; soils are volcanic with an overlay of morainal deposits. The climate is cool with striking differences between day and night time temperatures. Yielding 45 hl/ha

**Food matching:**

A wonderful pairing with delicately flavoured starters, charcuterie, veal escallops in ginger sauce, roast partridge, seared duck with plum glaze.

<b>Code</b> H8056122	<b>Practice</b> Yes
<b>Product</b> STILL	<b>Acidity</b> 5 g/L
<b>Style</b> Red, Medium-Bodied and Elegant	<b>Residual Sugar</b> 3.1 g/L
<b>pH Level</b> 3.62	<b>Organic</b> No
<b>ABV</b> 13.50 %	<b>Biodynamic</b> No
<b>Closure</b> Natural Cork	<b>Egg / Milk</b> No
<b>Bottle Size</b> 75cl	



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23 Cumberland Avenue  
NW10 7RX | London  
[www.enotriacoe.com](http://www.enotriacoe.com)