

Pinot Noir Cru Selection

2010



Wine description

Transparent, ruby red colour, approaching a brick-like hue. The bouquet is of cherry liqueur, excellent cask and orange peel. It has the taste of very ripe fruit, especially cherries; a fresh and lovely tartness; pleasantly balanced taste of cask, and a moment later, of peppermint. You are left with a delightfully long aftertaste of cherries.

With food

Combine it with simple red meat dishes or venison. It is excellent with mushroom dishes or with matured mountain cheeses.

Aging

Pinot Noir improves with age. However, it is suitable for drinking at all stages. Ageing potential of up to ten years.

Grape type: pinot noir

Region: Collio - Italy, Brda - Slovenia

Vineyards: Zegla, Breg, Kozlink

Vineyards age: 16-39 years

Vineyards altitude: 150-250 metres above sea level

Vineyards exposure: south-east/south-west

Soil type: marl, slate and sandstone

Harvest: hand-harvested, bunches carefully selected - beginning of September

Vinification:

fermentation in contact with the skins (maceration) in stainless steel tanks for 14 days - during this period, the delestage technique continues; temperature of fermentation 25°C-30°C

Maturation: 28 months in French oak barrels of 225l

Maturation in bottle: at least 6 months

Alcohol: 13,5% vol

Total acidity: 5,4 g/l

Bottle: 0.75l, 1,5l

Bottling: 6.666 bottles 0,75 l, 100 bottles 1,5 l in April 2013, without cleaning and filtration.

Serving temperature: 18°C-20°C