

# Pinot Noir Cru Selection

2011



## 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:** 17-40 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 - in the middle 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:** 5,6 g/l

**Bottle:** 0.75l, 1,5l

**Bottling:** 5.066 bottles 0,75 l, 300 bottles 1,5 l in February 2014, without cleaning and filtration.

**Serving temperature:** 18°C-20°C