

Pinot Noir Cru Selection

2013



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 (IT), Breg (SLO), Medana - Jama (SLO)

Vineyards age: 19 - 42 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south - east (Zegla) / east (Breg) / south - east (Medana - Jama)

Soil type: marl, slate and sandstone

Harvest: hand-harvested, bunches carefully selected - in the middle of September

Vinification:

fermentation in contact with skins of berries (maceration) for 14 days in 5,000 Litre stainless steel tanks (fermenter); without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: 30 months in 225 Litre French oak barrels (barrique), up to 30 % new barrels.

Maturation in bottle: at least 6 months

Alcohol: 13,5 % vol

Total acidity: 5,3 g / l

Bottle: 0,75 l

Bottling: 6.666 bottles 0,75 l in January 2016, without cleaning and filtration.

Serving temperature: 18 °C - 20 °C