

# Pinot Noir Cru Selection

2016



## 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:** 22 - 45 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:** 29 months in 225 Litre French oak barrels (barrique), up to 30 % new barrels.

**Maturation in bottle:** at least 2 months

**Alcohol:** 13,5 % vol

**Total acidity:** 5,2 g / l

**Bottle:** 0,75 l

**Bottling:** 5.333 bottles 0,75 l in December 2018, without cleaning and filtration

**Serving temperature:** 16 - 18 °C