

# 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