

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**PINOT NOIR RISERVA
FALLWIND 2021**

Pinot Noir is one of the oldest cultivated grape varieties. The vine requires the greatest care and is a real challenge both in the vineyard and in the cellar. The Pinot Noir Riserva Fallwind matures in the cellar for at least two years. The result is an elegant wine that does not need to fear comparison on the international market.



ruby-red



fruity aroma reminiscent
of cherry, wild berries
and blackcurrant



complex,
elegant and
delicate

VARIETY:

Pinot Noir

AGE:

10 to 25 years

AREA OF CULTIVATION:

selected vineyards in Oltradige (350-600 m)

Exposure: Southwest, southeast

Soil: moraine debris and limestone gravel

Training System: Guyot

HARVEST:

end of September to early October; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation in stainless-steel tanks, followed by about 12 months of maturation in barrique-tonneau with malolactic fermentation. After assemblage, further maturation takes place in cement barrels.

YIELD:

50 hl/ha

ANALYTICAL DATA:

alcohol content: 14%

acidity: 5.35 gr/ltr

SERVING TEMPERATURE:

14-16°

PAIRING RECOMMENDATIONS:

Ideally paired with cooked beef, wild fowl, rabbit or roasted goose.

Also excellent with hard cheeses.

STORAGE/POTENTIAL:

8 to 10 years

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