



THE  
WINE COLLECTION

2019

PINOT NOIR  
RISERVA

IN HIS CONTINUOUS SEARCH FOR PERFECTION,  
HANS TERZER THIS YEAR PRESENTS THE  
PINOT NOIR RISERVA "THE WINE COLLECTION 2019",  
IN ITS FOURTH EDITION.



*brilliant ruby red*



*intense, small forest  
fruits, ripe cherry,  
blackberry, cinnamon,  
clove and mint*



*crisp, with  
impressive,  
elegant structure  
and length*

**GRAPES**

Variety: Pinot Noir  
Vine Age: 20-25 years

**GROWING AREA**

Sites: The grapes come from  
premium selected vineyards in Appiano  
Soil: Limestone gravel with some clay and glacial detritus  
Training System: Guyot

**HARVEST**

end of September

**VINIFICATION**

10 days cold maceration (skin contact) and fermentation  
in stainless-steel tanks. Malolactic fermentation and  
aging in barrique/tonneau. After 12 months in the wood,  
a further 18 months on the lees in stainless-steel tanks.

**PRODUCTION**

Yield: 35 hl/ha  
Alcohol: 14.5%  
Residual Sugar: 1.5 g/l  
Acidity: 5.3 g/l

**OPTIMAL DRINKING TEMPERATURE**

14-16°C

**ENJOY IT WITH**

Lamb, goat kid and mature cheeses

**AGING POTENTIAL**

10 years plus



ST MICHAEL-EPPAN  
KELLEREI - CANTINA  
1907