

  
THE  
WINE COLLECTION

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2018  
PINOT NOIR  
RISERVA

In his continuous search for perfection,  
Hans Terzer this year presents the  
Pinot Noir Riserva "The Wine Collection 2018,  
in its third edition.



*Brilliant ruby red*



*Small forest fruits,  
blackberry and  
blackcurrant, ripe  
cherries*



*Crisp, with  
impressive structure  
and length*

**GRAPES**

Variety: Pinot Noir  
Vine Age: 20-25 years

**GROWING AREA**

Sites: The grapes come predominantly from carefully selected plots on  
"Rungg" and the „Eppan Berg“

Soil: Limestone gravel with some clay and glacial detritus  
Training System: Guyot

**HARVEST**

mid september

**VINIFICATION**

10 days cold maceration (skin contact), gentle pressing.  
Fermentation and aging in barrique / tonneau.  
Following 12 months in the wood, a further 18 months  
on the lees in steel tanks.

**PRODUCTION**

Yield: 35 hl/ha  
Alcohol: 14,5%  
Residual Sugar: 1,3 g/l  
Acidity: 5,5 g/l

**OPTIMAL DRINKING TEMPERATURE**

14-16°C

**ENJOY IT WITH**

Lamb, goat kid and mature cheeses

**AGING POTENTIAL**

10 years plus



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ST MICHAEL-EPPAN  
KELLEREI - CANTINA

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