



Pinot Bianco Sanct Valentin 2022

Pinot blanc has formed part of the premium Sanct Valentin line since 2001. Minimum yield from carefully selected vineyards speak to the fact that a lively, powerful top wine is pressed from the long underrated grape. Aged in wood, it is captivating as a result of its power and richness on the one hand, and because of its clarity and mineral finesse on the other. Its longevity is a compliment to its extraordinary quality.







golden yellow with glints of green soft aromas of apple, velvety, fresh, melon and vanilla elegant and concentrated

VARIETY: Pinot Blanc

AGE: 10 to 32 years

Area of Cultivation:

Sites: Selected an old vineyards in "Appiano Monte" (450-600m) Exposure: South, southeast Soil: Limestone gravel with clay Training System: Guyot

HARVEST:

mid of September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation, malolactic fermentation and development of a portion (50%) on the lees in barrique-tonneaux. The remainder is vinified in large oak barrels. After nearly a year, the two wines are assembled and mature together in steel tanks for another eight months.

YIELD: 45 hl/ha

ANALYTICAL DATA: Alcoholic Content: 14 % Acidity: 5.55 gr/lt

Serving Temperature: 10-12°C

PAIRING RECOMMENDATIONS:

An exclusive companion that pairs perfectly with fish such as tuna carpaccio and octopus on potato-and-olive tartar as well as with shellfish like grilled scampi. It also goes well with asparagus and white meat. In addition, it combines very nicely with typical local dishes such as "Schlutzkrapfen" or "Spinatspatzlen".

STORAGE/POTENTIAL:

10 years and more

Awards:

2021: 3 glasses Gambero Rosso, 94 Points Robert Parker, 94 Points Luca Maroni, 92 Points James Suckling, 92 Points Falstaff, 3 grapes Gault&Millau 2020: 93+ Points Robert Parker, 94 Points Luca Maroni, 93 Points James Suckling, 92 Points Falstaff, 91 Points Vini di Veronelli 2019: 94 Points James Suckling, 94 Points Falstaff, 93 Points Robert Parker, 92 Points Vini di Veronelli

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