



★ SANCT VALENTIN ★

PINOT GRIGIO SANCT VALENTIN 2022

Sanct Valentin Pinot Grigio was born back in 1986. The first grape selections were carried out in selected vineyards in Eppan/Berg, and a Pinot gris was vinified in small wooden barrels for the first time. With smoothly integrated acidity, power and fullness, the expressive Sanct Valentin Pinot Grigio has been well received for decades. It is one of Italy's most-awarded Pinot gris wines and promises an excellent drinking experience even after several years of storage.



deep straw yellow



fruity aroma of apple, pear, fine vanilla, toasted white bread and hazelnut



strong in character, creamy, full-bodied, pleasant acidity and smoky nuances

VARIETY:

Pinot Gris (formerly Ruländer)

AGE:

15 to 32 years

AREA OF CULTIVATION:

Sites: Selected vineyards in Oltradige (420-600m)

Exposure: Southeast, southwest

Soil: Limestone gravel

Training System: Guyot

HARVEST:

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

VINIFICATION:

Fermentation, malolactic fermentation and development on the lees in barrique-tonneaux. Assemblage after nearly a year, followed by at least eight months of further maturation in concrete barrels.

YIELD:

45 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 %

Acidity: 5.65 gr/ltr

SERVING TEMPERATURE:

10-12°C

PAIRING RECOMMENDATIONS:

A true all-rounder that pairs well with both fish and red meat yet is also a perfect match for risotto with herb pesto.

STORAGE/POTENTIAL:

10 years and more

AWARDS:

2021: 96 Points Luca Maroni, 93 Points James Suckling, 92 Points Robert Parker, 92 Points Falstaff

2020: 96 Points Luca Maroni, 94 Points James Suckling, 92 Points Robert Parker, 92 Points Falstaff, 92 Points Vini di Veronelli

2019: 94 Points James Suckling, 94 Points Falstaff, 93 Points Robert Parker



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