



SCHRECKBICHL COLTERENZIO

VINUM EXCELLENS

Pinot Nero Ris. ST. DANIEL 2016

Grown in cool, medium-altitude vineyards, this wine rewards the dedication shown by the grower and winemaker with a superb array of aromas reminiscent of red, ripe berry fruits.



Tasting notes: Medium-intense garnet; red colour a seductive bouquet of cherry, damsons, red fruits and cinnamon; medium-rich on the palate, supple and luscious with flavours of black and red berries, velvety tannins and discreet hints of oak spice. Cellaring potential: 6-8 years.

Food Combination: Delicately flavoured starters, charcuterie veal escallops in ginger sauce, roast partridge, seared duck with plum glaze, and meaty fish. Serve cool: 16° C.

Grape Variety: Pinot Nero from 15 - 20 year-old, vertical espalier-trained vines.

Location: Vineyards at an altitude of 350 - 450 metres a.s.l.; soils are volcanic with an overlay of morainal deposits. The climate is cool with striking differences between day and night time temperatures.

Yielding: 45 hl/ha

Winemaking: The grapes are destemmed, softly pressed and briefly cold-macerated; the fermentation occurs at a constantly controlled temperature of 25° C for 14 days. The young wine then refines into casks – 2/3 in large 35 hl casks and 1/3 in barriques - where it goes through malolactic fermentation and remains for 12 months before bottling. The wine ages in bottle for further 12 months before release.

Analytical Data:	Alcohol	14%	Vol
	Total acidity	5,0	g/l
	Sugar-free dry extract	26,5	g/l
	Residual sugar	2,2	g/l