

SALTNER

PINOT NERO RISERVA DOC 2020

VARIETAL: Pinot Nero

AGE OF VINES: 5 – 20 years

TEMPERATURE: 16 – 18 °C

OPTIMAL AGING: 2022 – 2028

YIELD: 50 hl / ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 1.0 g/l

TA: 5.2 g/l

Contains sulphites

» More than a wine, an atmosphere. A film library. A jazz bar. A silence that falls unexpectedly, making you breathe more deeply. «

VINTAGE

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 9.

VINIFICATION

Ripe, perfectly selected grapes, fermentation on the skins in large, open wooden casks at 25 °C, two-week extended maceration, malo-lactic and 12-month aging in barrique and tonneaux, light filtration before bottling

VINEYARD

South-east to north-east and west facing slopes between 400 and 500 meters above sea level, well-ventilated and with low night time temperatures during the ripening period. Mineral-rich conglomerate on weathered chalk.

TASTING NOTES

- brilliant ruby red
- expressive bouquet of cherries, violets and marzipan
- an abundance of cherry fruit on the palate, smooth with fine, elegant tannins

RECOMMENDATION

This wine is an ideal partner to heavier meat dishes, game and piquant hard cheeses.

AWARDS

ROBERT PARKER – 2016: 92 p., 2017: 92 p.

JAMES SUCKLING – 2018: 93 p., 2019: 92 p.,

VINOUS – 2017: 90 p.

FALSTAFF – 2017: 90 p., 2018: 90 p.

VERONELLI – 2017: 90 p.

WINE CRITIC – 2017: 93 p.