

Terlano

Monticol Pinot Noir Riserva Alto Adige DOC



Vineyard Slope: 5 - 70%

Vinification: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging for 12 months partly in big wooden barrels (30%) and partly in barriques using one third new barrels (70%); blending three months before bottling.

Grape varieties : Pinot Noir

Altitude : 450-650m ASL

Exposure : South/Southwest

Soil : Sandy, easy warming up porphyric-gravel

Alcohol : 14%

Tasting notes :

The Pinot Noir presents itself as a multifaceted wine on the nose, where the delicate primary fruit aromas of wild strawberries, raspberry and cherry blend with restrained elegant spicy notes and aromas of flint. Well-balanced with a mineral elegance that makes it dance on the palate. This red wine has a long and exciting finish.



Sustainable

Press Notes

The Wine Advocate

2019, 2018	95 points
2017	94+ points
2016, 2015, 2013	93 points
2011, 2007, 2004	91 points

Wine Spectator

2021, 2019	90 points
2020	92 points

James Suckling

2021, 2018, 2017, 2013	93 points
2019	94 points
2016, 2011	92 points

AG Vinous

2021	92 points
2020	91 points

Wine Enthusiast

2021	92 points
2020	94 points

