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

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.

Banville Wine Merchants www.banville wine.com

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