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## Pinot Nero *Ris. ST. DANIEL* 2005

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

**Description:** Medium-intense garnet; a seductive aroma 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.

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

**Grape Variety:** 100 % Pinot Noir from 15 year-old, vertical espalier-trained vines planted at a density of 6,000 vines per hectare.

**Sites:** St. Daniel wine estate - at the small village of Montan on the eastern side of the Adige Valley in the south of South Tyrol at an altitude of 350 metres – soils are a volcanic with an overlay of morainal deposits. The climate is cool with striking differences between day and night time temperatures.

**Yield:** 45 hl/ha

**Winemaking:** The grapes were de-stemmed, crushed and briefly cold-macerated before being fermented for 14 days with the temperature controlled at a constant 25°C. The young wine was then transferred into casks – 2/3 in large 35 hl casks and 1/3 in barriques, where the wine underwent malolactic fermentation and was matured for 12 months. The bottled wine was aged for a further 12 months before release.

<b>Analytical Data:</b>	Alcohol	13,35 % Vol
	Total acidity	4,8 g/l
	Sugar-free dry extract	25,4 g/l

