



P|S



DeSilva

PINOT NOIR

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Pinot Noir classic

Description: This Pinot Noir is also one of the classics of South Tyrol. Its elegance in fragrance and its extremely gentle persistence make it an elegant red wine for connoisseurs.

Site: Eppan Berg at 500 m.

Soil: Clay and limestone.

Harvest: End of Sept. to beginning of October.

Yield: About 75 hl/ha

Vinification: De-stemming, traditional maceration in large wooden barrels at controlled temperature but also partial fermentation in small wooden barrels with portions of stems. Juice extraction is carried out even before the stormy fermentation to ensure optimal maceration or extraction on the mash. Once fermentation is complete, the wine is drawn off the marcs and stored in wooden barrels - mainly Tonneaut (500 lt wooden barrel) for further development + BSA for 6 months.

Shelf life: 5 - 8 years

Serving temperature: 16 - 18°C

Food recommendation: A Pinot Noir is a versatile companion. Recommended with white meat, light starters, game dishes and light cheeses.

VINTAGE 2022

ALCOHOL: 14,0 % vol.

TOTAL ACIDITY: 5,5 g/l

PH VALUE: 3,4

MALOLACTIC FERMENTATION: 100%