



WEINGUT - TENUTA

SCHLOSS ENGLAR

SÜDTIROL - ALTO ADIGE DOC - 2017

# PINOT NOIR RISERVA

GRAPES	100 % Pinot Noir		
VINYARD AGE	10 - 20 years		
CULTIVATION SYSTEM	Guyot		
POSITION	Appiano Monte - 530-550 m sea level		
SOIL	limestone gravel with clay		
PRODUCED BOTTLES	3.770 piece		
YIELD PER HECTARE	5.000 kg/ha		
STORAGE	10 years		
SERVING TEMPERATURE	14 - 16 °C		
ANALYTICAL VALUES	Vol% Alk.:	13,5	Total acidity: 4,5
	pH value:	3,7	Residual sugar gr/lt: 2,2

## VINIFICATION

Manual selection in the vineyard, spontaneous fermentation in open-top oak vats for three weeks, followed by a malolactic fermentation, maturing on the lees for 18 months in Tonneaux, bottle aging for another 12 months. Bottling August 2019.

## DESCRIPTION

It is a fine and sensual red wine with a bright ruby-red colour, pleasant fullness and silky elegance, well balanced fruit and body with fine tannins, very good aging potential.

## RECOMMENDED PAIRINGS

This wine matches well with red meat like lamb, duck and pork, or with meaty fishes like tuna and salmon, often it is a perfect match for Asian cuisine, our Pinot Noir also pairs well with hard and soft cheeses.



## AWARDS

2014	90 points	Falstaff Wein Guide 2017/18
	89 points	Tastings.com 2017
2015	2 glasses	Gambero Rosso 2018, Vini d'Italia
	91 points	Falstaff Wein Guide 2018/19
	88 points	Wein-Plus.eu
	88 points	Vitae, La Guida Vini 2020
2016	87 points	Wein-Plus.eu
	90 points	WineMag.it, Best Pinot Noir of Italy
	91 points	Falstaff Wein Guide 2019/20
	RED - rosso	The WineHunter

Weingut - Tenuta **SCHLOSS ENGLAR** - Johannes Graf Khuen-Belasi

Piganó 42 - 39057 San Michele / Appiano sulla strada del vino (BZ) Italia - [www.weingut-englar.com](http://www.weingut-englar.com)

P.IVA: 01361650219 / UID-Nr. IT 01361650219 - CF: KHNJNN59E12A952J

ENGLAR