



PINOT NOIR RISERVA 'MONTICOL'

Trentino-Alto Adige, Italy
Cantina Terlano



www.cantina-terlano.com

Method & Production

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.

Tasting Notes

Intense ruby to garnet red color. The Pinot Noir presents itself as a multifaceted wine on the nose, where the delicate primary fruit aromas of wild strawberries and blackberries blend with restrained aromas of tobacco and flint, and notes of white field mushrooms. Well balanced with a mineral elegance that makes it dance on the palate. This red wine has a long and exciting finish.

Food Matching

Ideal companion to saddle of venison with a red wine apple purée and quark spaetzle, poppy-seed roasted saddle of sucking calf, loin of beef herb roasted in foil with potato pancakes and chestnut ragout, calf's liver in thyme butter as well as veal paillard with Mediterranean vegetables; also goes well with barley risotto, and salted and smoked venison with a cranberry sauce with horseradish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TE2523	Pinot Noir Riserva 'Monticol'	Pinot Noir	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No