

UNTER THURNER

DESTILLERIE

SELECTION

PINOT NOIR RISERVA

Our Pinot Noir Riserva grappa is a noble taste experience: it develops its soft, elegant fullness after three years of ageing in oak barrels.

Pinot Noir is one of the most important noble grape varieties; the result is an elegant red wine from cooler wine-growing regions. The pomace for the Unterthurner Pinot Noir Riserva comes from the Muri-Gries monastery winery in Bolzano. The pomace is distilled immediately by master distiller Andreas in our copper still using a discontinuous water bath process. The grappa then matures for three years in oak barrels in which Unterthurner Rum was previously stored. This gives the Unterthurner Pinot Noir Riserva that certain something!

AROMA & TASTE

On the nose you will find fresh grass aromas, apple and roasted aromas. On the palate, it surprises with notes of rum and vanilla.

DEGUSTATION & FOOD PAIRING

Give the Pinot Noir some time in the glass to develop and enjoy it at room temperature. Fruity and elegant, this grappa goes well with creamy desserts.



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Sales description	South Tyrolean Grappa
Item number	03235
Contents	0,5 l
Alcohol content	42 % Vol.
EAN Number	8028633050348
Bottles / carton	6
Bottle (kg)	0,94
Carton (kg)	5,91
Bottle dimensions (cm) WHT	6.3 x 31.5 x 6.3
Carton dimensions (cm) WHT	20 x 32.5 x 14
Storage time	3 years in wooden barrel
Ecolabel	GL70 - Glass Other 7 - Plastic

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