

*Maison
Anselmet*

SEMEL PATER
VALLÉE D'AOSTE PINOT NOIR

VARIETAL: Pinot Noir 100%

PARCELS: Single, in the town of Saint Pierre

PLANTING YEAR: 1989

ALTITUDE: 800 m asl

SOIL: Sandy moraine

DENSITY: 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 6 t

VINIFICATION: Red vinification with 40% of whole grapes, pre-fermentation cold maceration at 10°C for a week with piégeage for the whole process

AGING: In barriques (pièces) for 18 months

ALCOHOL CONTENT: 13.5%

TASTING NOTES:

Intense ruby red with purple hues. It presents a nose with a wide spectrum: cherries, raspberries, sour cherries, cinchona, medicinal herbs, pepper. The palate is equally complex: dense and loose, ripe and fresh, with aristocratic tannins and constant sensations of roots, cinchona, earth. Very persistent finish.



RED