

KRIS

Pinot Noir

Varietals:

100% Pinot Noir

Tasting Notes:

With a deep ruby-red color Kris Pinot Noir has aromas of ripe red and black berries. Cinnamon, cloves and vanilla fragrance enrich the bouquet. On the palate the wine is fresh and intense and it is characterized by soft and persistent tannins and by an enduring final note. A licorice flavor gives elegance and structure.

Vineyards:

Region: Terre Siciliane IGT, Italy
Planting Density: 4,000 vines/acre
Training Method: Guyot
Soil Composition: Clay and sand
Elevation: 100m

Winemaking:

Harvest: End of August
Fermentation: Fermented 7 days at a controlled temperature of 22-25°C in stainless steel tanks and barrique.

Malolactic Fermentation: Yes

Aging:

Vessel: Stainless steel tanks and barriques
Cooperage: French

Food Pairing:

It pairs exceptionally well with casual food such as pasta, risotto, pizza or smoked sausages.

Technical Data:

Alcohol: 13%
Acidity: 5.6 grams/liter
Residual Sugar: 4.5 grams/liter

Production Quantity:

100,000 bottles



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