



Anselmet Pinot Noir

(PEE-noh no-AH)

In many ways, the Alpine region of Valle d'Aosta is ideally suited for Pinot Noir. Its high altitude ensures a long ripening period, the direct sunlight on the valley walls is intense and encourages plant health, and the incredibly rocky soil has remarkable drainage. Anselmet's Pinot Noir has deep black cherry fruit aromas that are reminiscent of classic Syrah. The palate varies a touch with more tart red fruit, including Bing cherry and raspberry, and it is rounded off with a full body and soft tannins that compliment the complex berry aromas.



LOCATION

Valle d'Aosta, Italia.
(12 km. outside of Aosta)
7 hectares. 750-900 meters.



SOIL

Sand. White clay.



ESTATE

Anselmet.
(ahn-sel-MAY)



VINE

Guyot.
10,000-11,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giorgio & Bruna Anselmet.
(JOR-jo ahn-sel-MAY)
(BROO-na ahn-sel-MAY)



VINIFICATION

10 day classic fermentation on skins.



VARIETALS

100% Pinot Noir.



BARREL

1st, 2nd, and 3rd passage
French oak barriques.



RESIDUAL SUGAR

0.8 grams per liter.



MATURATION

8-10 months in the barrel.
2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Rack of lamb, wild bird, and grilled
Portobello mushrooms.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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