

# NITIDA

HANDMADE IS AN ATTITUDE

## PINOT NOIR 2022

CULTIVAT:	PINOT NOIR
VINTAGE:	2022
ALCOHOL:	13.50%
RESIDUAL SUGAR:	2.6G/L
TOTAL ACIDITY:	6.3G/L
PH:	3.56
PRODUCTION:	4 000 BOTTLES



## TASTING NOTES

The picture of elegance, all dressed up in dark chocolate with a cherry liqueur centre. The aromas of hazelnuts and Kirsch take you to an old farmhouse kitchen filled with love and light. Round and full on the palate, you're swept away to discover a new adventure.

Serve alongside cherry-glazed gammon with potatoes au gratin.



## WINEMAKER'S NOTES

Commonly known as the heart-break grape, Nitida's cooler climate suits this grape variety down to a T. Special care is taken to pick the grapes at optimal ripeness and sort them by hand. Longer fermentation, with regular pump-overs ensure gentle extraction of colour and flavour compounds.  
Barrel fermented for at least 10 months.

2021  
4 ★  
GOOD  
VALUE  
*Platter's*  
BY Diners Club  
INTERNATIONAL  
2023

90+  
GOLD  
Michelangelo  
International  
Wine & Spirits Awards  
2023

2020  
90+  
Michelangelo  
International  
Wine & Spirits Awards  
2021