

PINOT NERO „GLENER“

ALTO ADIGE DOC



VARIETY PINOT NERO

VINEYARDS Selected vineyards with southeast exposure located in the midhill slopes of Montagna (400 m) and Gleno, one of the most promising areas for Pinot Noir in Italy.

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Loamy soils with chalk and porphyry contents

YIELD 60 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After two gentle rackings the wine goes into barrique barrels for 10 months.

TASTING NOTES Powerful ruby red colour. Fine characteristic Pinot bouquet with a clearly fruity character and a trace of spicy and smokey aromas. This wine is powerful and expressive on the palate with a pleasant tannic background. A noble wine for moderately complicated dishes.

SERVING TEMPERATURE 18°-20°C

SHELF LIFE 5-6 years

WINE ANALYSIS	Alcohol	13.5 % by Vol.
	Acidity	5.2 g/l
	Residual sugar	2.5 g/l