



Glener Pinot Nero

The fraction Glen is one of the most famous Pinot Noire areas in South Tyrol. The afternoon sun, the special conglomerate soil of clay, lime and porphyry as well as the altitude of 450-850 m create ideal conditions for an elegant Pinot Noir.

The picture on the label shows the decommissioned railway bridge in Glen, which is still a symbol of this area and from where you have a unique view of Bolzano and the entire South Tyrolean lowlands and therefore 85% of the winegrowing in South Tyrol.



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Loamy alluvial soils



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 juice 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 a part of the wine ages in barrique barrels for 10 months.



The harmonious, soft tannins on the palate and its dark garnet red colour are the main characteristics of this fantastic red wine variety. With its intense and complex bouquet and fresh perfume of wild berries and violets, the Pinot Nero is ideal for red meats and roasts.



Alcohol: 13,0 % Vol.

Acidity: 4,8 g/l

Residual sugar: 2,5 g/l