



The first Pinot Noir vines were introduced from Burgundy and were planted in South Tyrol 150 years ago. Through the encouragement and support of Edmund Mach, the founder of modern Alto Adige oenology, the fastidious Pinot Noir has turned out to be the perfect grape variety for cool Alpine microclimate areas.

With the alternation of Mediterranean warming by day and cool nights, the flavors intensify on the clayey hills of Glen (in the community of Montan) without forfeiting the characteristic “Burgundian” finesse. The velvety character of the variety and the delightful elegance are reminiscent of the classic examples from France.

## *Alto Adige Pinot Nero* DOC 2014, 2015

### GRAPE VARIETIES

*Pinot Noir*

### WINEMAKING

*Fermentation in temperature-controlled stainless steel tanks; two to five years, depending upon the vintage.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*A pleasant, velvety, full-bodied red wine; dark ruby red; elegant aroma of cherry and raspberry; dry, mellow and velvety, full and mouth-filling.*

### GASTRONOMY

*Excellent with red meats (roasted or grilled), game, and sharp, aged cheeses.*

*Serving temperature 16–17°C*

### AVAILABLE FORMATS

*75 cl*

