

MURI-GRIES®



ALTO ADIGE PINOT NERO DOC 2013

THE FRUITY, ELEGANT ONE

Goes well with

*braised shoulder of beef, lightly fried lamb and pork chops,
fish and meat dishes, ripe cheeses*

Drinking temperature: 12 - 14°C

Best consumed: within 3 years

Wine

Grape variety: Pinot Nero

Colour: strong, dark and luminous ruby red

Aroma: fruity with crisp ripe cherries, blackcurrants, blackberries
and raspberries, tangy with some laurel and tarragon, slightly ethereal,
playful and complex

Taste: middling structure and fullness, pronounced tannins, stimulating
acidity, berry fruit, youthfully unsophisticated and elegantly rustic

Vineyards

*Eppan and Kaltern, 200-420 m above sea level,
Sandy, well-aerated soils on calcareous till, facing south-east,
Vine training with guyot*

Vinification

*temperature-controlled fermentation in stainless steel at 27°C for
10 days, maturation in large wooden barrels of up to 30-50 hl for at
least 5 months*

Alcohol: 13,50 % Vol.

Total acidity: 4,60 g/l

Residual sugar: 3,70 g/l