

# ALTO ADIGE DOC PINOT NERO

2024



## TASTING NOTES

This wine has an intensely bright ruby color. On the nose, it is distinctive for its fruity aroma of crisp ripe cherry, black currant, blackberry and raspberry; it is delicately spicy with some laurel and tarragon, slightly ethereal, playful and complex. On the palate, the wine is full with plenty of structure, pronounced tannins, stimulating acidity and berry fruit. It is youthfully unsophisticated and elegantly rustic.

Best enjoyed at room temperature with braised shoulder of beef, pan-seared cutlets of lamb and Mediterranean grilled vegetables.

To enjoy this wine at its best, drink within 3 years.

**Alcohol:** 13,80 % vol.

**Total acidity:** 5,50 g/l

**Residual sugar:** 1,00 g/l

***The fruity elegant one.  
Subtle structure and  
velvety opulence to  
delight the palate.***

### IN THE VINEYARD

These Pinot Nero grapes grow at an altitude of 400 m and more on predominantly sandy chalk gravel soils in the vineyards of Appiano, Caldaro and Bolzano with their south-east exposition.

### IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 27°C for 10 days, the wine is aged in 30 - 50 hl wooden barrels for at least 5 months.

**MURI-GRIES**

WINE ESTATE | MONASTERY CELLAR



**MURI-GRIES** has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

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