

Terlano

Pinot Noir Alto Adige DOC

Vineyard Slope: 5 - 70%
Vinification: Manual harvest and selection of the grapes; destemming followed by slow must fermentation at a controlled temperature and gentle agitation of the must in stainless steel tanks; malolactic fermentation and aging in big wooden barrels for 7-10 months.



Grape varieties Pinot Noir

Altitude 450-650m ASL

Soil Sandy, easy warming up
porphyric-gravel

Alcohol 13.5%

Tasting notes

Fresh stimulating nose with an aromatic spectrum ranging from blackberry and bilberry to a hint of cherry brandy with notes of licorice and aromas of undergrowth. On the palate, this Pinot Noir offers a delightful balance between ripe fruit and a delicate tannin structure, which confers elegance to this minerally red wine.

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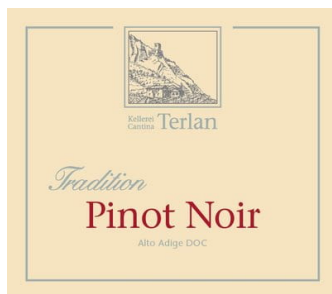
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