

ALTO ADIGE DOC

PINOT NERO RISERVA

ABTEI MURI

2020



TASTING NOTES

This single-site wine pours an intense ruby color. On the nose, there are ripe fruit aromas of cherry and plum jam, spicy with some walnut, and finely integrated woody notes. On the palate, the wine has an elegant structure with soft and warm tannins; it is delicate, minerally and yet has a good persistent finish.

Best enjoyed at room temperature with steak au poivre, grilled fish and mature cheeses.

To enjoy this wine at its best, drink within 5 years.

Alcohol: 13,50 % vol.

Total acidity: 5,40 g/l

Residual sugar: 2,50 g/l

***The charmer.**
A delightful combination
of smoothness and
elegance.*

IN THE VINEYARD

Our selected French Burgundy clones are cultivated at an altitude of 500 - 600 m in the monastery vineyards in Appiano Monte on an east-facing slope opening south with excellent chalk gravel soils.

IN THE CELLAR

Following temperature-controlled fermentation in stainless steel tanks at 27°C for 12 days and malolactic fermentation in barriques, the wine is aged in barriques for 12 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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