ALTO ADIGE TERLANO DOC

PINOT BIANCO RISERVA

ABTEI MURI 2016



The noble Pinot Bianco.

A single-variety wine with fine fruity finesse.

TASTING NOTES

This special wine has a radiant straw yellow color. On the nose, it presents aromas of ripe pears with an elegant spiciness, some white pepper, floral notes and notes of ripe apple with a hint of yoghourt. Juicy on the palate with a fresh and lively acidity, elegant structure with fine minerality leading up to a fresh and persistent finish.

Best enjoyed slightly chilled with roast veal tenderloin, grilled octopus and mature cheeses. To enjoy this wine at its best, drink within 5 years.

Alcohol: 14,00 % vol. total acidity: 5,70 g/l residual sugar: 1,90 g/l

IN THE VINEYARD

The grapes for our Pinot Bianco mature at an altitude of approx. 550 m on chalk gravel soil in the sunblessed monastery vineyards in Appiano Monte, where they are harvested from selected plots.

IN THE CELLAR

Fermentation begins in stainless steel tanks and continues in wooden barrels. The wine is then aged 70% in large wooden barrels and 30% in barriques, where it remains on the lees for 16 months.

MURI-GRIES

WINE ESTATE I 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.