



#### TASTING NOTES

The best of the region, this Pinot Nero (Pinot Noir) has spice and smoke complimenting red fruit aromas and a pleasant tannic structure.

## Castelfeder Pinot Nero Glener

COUNTRY ABV  
Italy 13.5%

REGION VARIETALS  
Trentino-Alto Adige Pinot Nero

APPELLATION  
DOC Alto Adige

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#### WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1970. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

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#### CULTIVATION

The fraction Glen is one of the most famous Pinot Noir areas in South Tyrol. The afternoon sun, the special conglomerate soil of clay, lime, and porphyry as well as the altitude of 450-850 meters create ideal conditions for an elegant Pinot Noir. The yield per hectare is 6,000 kg.

#### VINIFICATION

The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation, the juice is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the coloring from the skins and emphasize the fruitiness of the wine.

#### AGING

After two gentle rackings a part of the wine ages in barrique barrels for 10 months.