

GLENI WINES

PRODUCT OF ITALY

VILLA FLORIANO

FABER EST SUAE QUISQUE FORTUNAE

Pinot Noir

- Region of Production: Friuli Venezia Giulia
- **Denomination:** Friuli Denominazione di Origine Controllata
- **Harvest:** Beginning of October
- **Vinification:** The grapes arrived in the cellar are immediately destemmed and placed in pumping-over tanks where they will macerate on the skins for about a week. During this period, various pump overs are carried out to mix the skins with the must, in order to favour the extraction of colour and aromas. Subsequently the must with the skins is transported to the hydraulic press, pressed and placed in stainless steel barrels for fermentation.
- **Aging:** At the end of fermentation the wine is filtered and placed in a new stainless steel barrel where it will remain for a couple of months for aging, in order to harmonize aroma and flavour. After these months, in the autoclave in which it rested, some yeasts will be poured which will favour the malolactic fermentation. This fermentation will make the wine softer and accentuate flavors and smells. At the end of the second fermentation, the wine will be filtered and placed in a new stainless steel barrel, in which it will remain in refinement until it is bottled.
- Malolactic Fermentation: Yes
Formats: 750 ML / 1,5 L

