



GLENI WINES

*Never empty glass*

# GLENI WINES

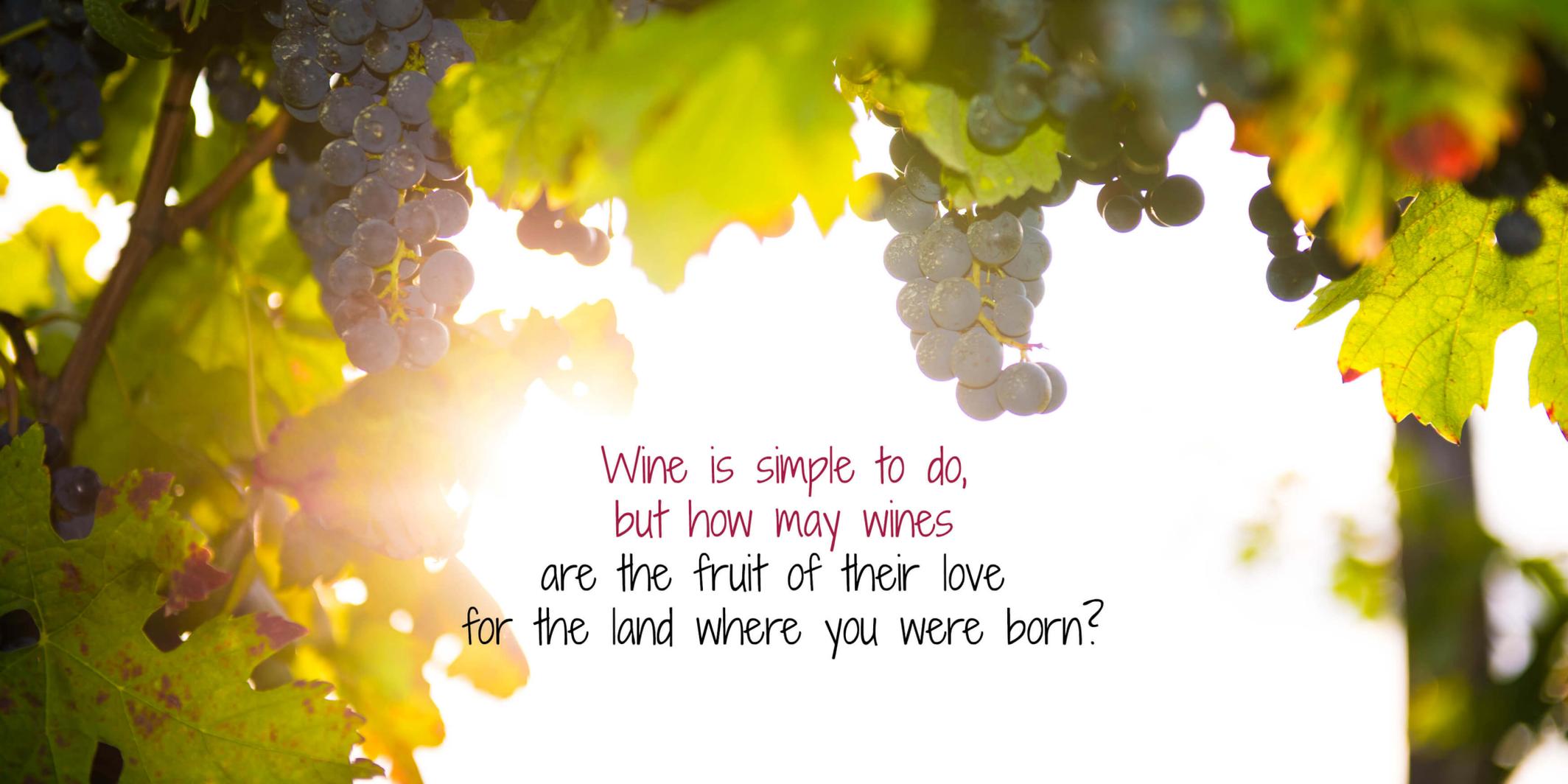
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**T**horough research has revealed that the Mosolo family has an ancient, noble lineage, as documented in papers dating back to 1447, where the Mosolo's are mentioned as well-off land owners near Munich, in Germany. In the 18<sup>th</sup> century, intrigued by viticulture and wines imported across the Alps from Italy, some members of the Mosolo family decided to move to Friuli to grow vineyards and produce wines.



*Mosolo's vineyard near Faedis' Municipal Cemetery.*





Wine is simple to do,  
but how many wines  
are the fruit of their love  
for the land where you were born?

# WINES

The production of bunches per hectare is very low and varies from 100/130 quintals/hectare.

This allows the bunch to make a lot, from the point of view of quality. Large contents of fragrances, perfumes and sugars can be found, in fact, inside the bunches, which are not chemically altered.

Both for fermentation and for refining techniques, we follow two procedures: one for white wines and one for red wines.

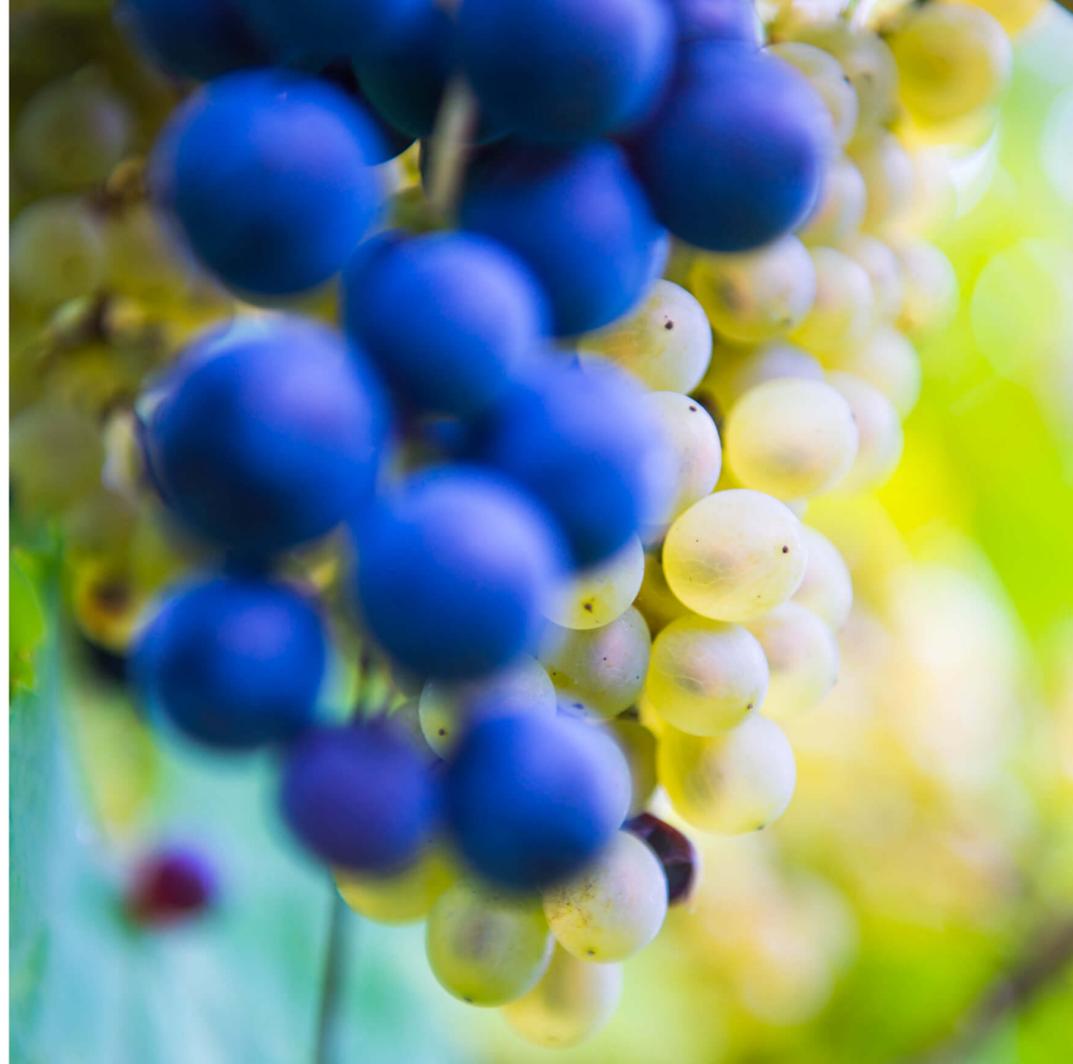
As a result, the white wines we produce are **Pinot Grigio**, **Chardonnay**, **Friulano** and **Verduzzo Friulano**; while among the red wines we find **Cabernet Sauvignon**, **Merlot**, **Pinot Nero** and **Refosco dal Peduncolo Rosso**.

# the White Wine

The harvest is carried out at the beginning of September, everything depends on the climatic trend of late summer where hot days and cold nights are present and this allows a constant and perfect maturation under the profiles of sugars, acidity and above all perfumes.

Once the grapes arrive in the cellar, it is softly pressed and immediately the must is floated in such a way as to immediately divide the must from the dregs. Therefore this operation allows the must to ferment in its full clarity at a strictly controlled temperature that must never exceed 16/18 ° C, otherwise it will lose the fragrance of all the perfumes.

The total days for wine fermentation are around 15.





A **Pinot Grigio** is characterized by a straw yellow color with green hues. With a fresh and light flavor, precise and clean. It has a rich fruity notes of ripe and exotic fruits and floral notes of wildflowers. Perfect as an aperitif, it can accompany fish or white meat dishes, light salads, fresh cheeses and is excellent with cream desserts.

TEMPERATURE OF SERVICE: 8 - 10°C

#### **Analytical General Data**

Grape Varieties: Pinot Grigio in purity  
Region of Production: Friuli Venezia Giulia



The **Chardonnay** is characterized by a soft straw yellow color. Refined and delicate, fresh and dry. It has a rich floral scent of Frangipani and Orchid and has a delicate fruity notes of exotic fruits, with a velvety and soft peach aroma.

Used as an aperitif, it goes very well with appetizers, pasta and fish-based dishes, white meats and soft cheeses.

TEMPERATURE OF SERVICE: 8 - 10°C

#### **Analytical General Data**

Grape Varieties: Chardonnay in purity  
Region of Production: Friuli Venezia Giulia



The **Friulano** is characterized by an intense straw yellow color. To smell has a strong aroma of bitter almonds, but with the perceptions of apple, pear and plum, with references to floral aromas, like Wildflowers, Hawthorn, Chamomile and Broom. The palate has a fresh grape, dry with a well defined structure. Long finish with hints of almond. It is served with delicate dishes, such as fish or white meat.

TEMPERATURE OF SERVICE: 8 - 10°C

#### **Analytical General Data**

Grape Varieties: Friulano in purity

Region of Production: Friuli Venezia Giulia

# the Red Wine

The harvest takes place between the end of September and the month of October, this to allow the fruit to mature naturally on the plant using heat and sun rays, in order to ripen its aromas and flavors.

Once in the cellar the must is macerated together with the skins for 15-20 days at a controlled temperature between 25 - 28 ° C. Before the end of the alcoholic fermentation, bacteria are inoculated in order to proceed with the malolactic fermentation. This operation is carried out in order to obtain soft and ready wines for a first marketing in the short term.

The total days for wine fermentation are around 28/30.





A **Merlot** is characterized by a ruby red color. Robust and savory, aromatic and tannic, aromatic. It has a scent that recalls the undergrowth with a fruity notes of berries and herbaceous notes as tomato leaves and pine needles. It is served with tasty and structured first courses based on meat, accompanied by mushrooms, seasonal vegetables and polenta.

TEMPERATURE OF SERVICE: 16 - 18°C

#### **Analytical General Data**

Grape Varieties: Merlot in purity

Region of Production: Friuli Venezia Giulia



The **Cabernet Sauvignon** is characterized by an intense ruby red color. Intense and tannic, structured, aromatic and precise. With a rich scent of ripe fruits as black cherries and cooked plums, it has a light spicy aroma of black pepper and a marked herbaceous note, as pepper and black olives. It is served with cured meats, first courses based on meat sauce, grilled meats and game dishes. It is an excellent combination with Truffles.

TEMPERATURE OF SERVICE: 16 - 18°C

#### **Analytical General Data**

Grape Varieties: Cabernet Sauvignon in purity

Region of Production: Friuli Venezia Giulia



The **Pinot Noir** is characterized by a ruby red color with purple reflections. Elegant and tannic, full-bodied and aromatic.

It has a very delicate scent of flowers and strong notes of wild berries, with a soft spicy aroma of licorice and vanilla.

Accompanies first courses with meat, mushroom or game sauces, goes well with grilled or roasted meats.

It is perfect with Truffles.

TEMPERATURE OF SERVICE: 16 - 18°C

#### **Analytical General Data**

Grape Varieties: Pinot Noir in purity

Region of Production: Friuli Venezia Giulia



The **Refosco dal Peduncolo Rosso Mosolo** is characterized by an intense ruby red color with copper shades.

Structured and full-bodied, fine and aromatic.

With persistent fruity notes, soft floral notes and pronounced spicy notes as leather and Tabacco.

It is served with traditional Friulian dishes, such as Cotechino accompanied by Brovada and polenta, grilled or roasted meats and more full-bodied game dishes.

TEMPERATURE OF SERVICE: 16 - 18°C

#### **Analytical General Data**

Grape Varieties: Refosco dal Peduncolo Rosso in purity

Region of Production: Friuli Venezia Giulia

# Ribolla Gialla

The harvest is carried out exclusively in manual mode, with the positioning of the grapes in boxes. After a first selection of the grapes in the field, a second cellar is done to remove any defects.

The grapes are soft-pressed and the consequent natural settling of the juice for a whole night.

The first fermentation, to 14° C, takes place in steel. In spring the yellow Ribolla is fermented for three lunar cycles in large autoclaves to 12° C, while other 10 months are needed for the refining sur lies. It is bottled in the complete absence of oxidation, but before the product is placed on the market will take another eight months to complete the processes of aging.



**Ribolla Gialla Gleni** shows a straw yellow color with greenish reflections, fine and persistent perlage.

It is delicate, with hints of peach, white figs, green apple and floral notes. On the palate it is fresh, structured with a long clumpy persistence.

Exceptional as an aperitif, Ribolla Gialla Gleni goes very well with shellfish and fish dishes.

TEMPERATURE OF SERVICE: 8 - 10°C

## Analytical General Data

Grape Varieties: Ribolla Gialla in purity

Region of Production: Friuli Venezia Giulia

Sparkling: Yes. Use Mariotti method



The **Prosecco D.O.C. Gleri** has a very bright straw yellow color with a fine and persistent perlage.

On the nose we find it very sparkling and intense, aromatic and fruity, with floral notes, such as cherry blossoms, primroses and daisies. It has a very fresh, savory and soft flavor.

Perfect as an aperitif or as a base for cocktails, it goes well with appetizers and main courses based on fish, fruit or dry baked pastries.

TEMPERATURE OF SERVICE: 8 - 10°C

#### **Analytical General Data**

Grape Varieties: Glera in purity

Region of Production: Friuli Venezia Giulia

Sparkling: Yes. Use Mariotti method

# Prosecco

The harvest is strictly by hand, placing the cluster selected in boxes. Later he arrives in the cellar and manually proceed with a second selection, removing damaged grapes. The product is pressed and then the turbid must is left to stand cold ( 5-10° C ) in stainless steel tanks.

After approximately 10-12 hours, the limpid part of the must is separated from the deposit and start the fermentation. The vinification is completed in stainless steel autoclaves under isobaric conditions at controlled temperature of 18-20° C and lasts about 60 days.

The second fermentation: takes place when the base wine has become limpid. Only then can the process for sparkling wine.

# Prosecco Rosè

The harvest is strictly by hand, placing the cluster selected in boxes. Later he arrives in the cellar and manually proceed with a second selection, removing damaged grapes. The product is pressed and then the turbid must is left to stand cold ( 5-10° C ) in stainless steel tanks.

After approximately 10-12 hours, the limpid part of the must is separated from the deposit and in a second autoclaves its put the Glera must with the Pinot Noir ones. The second fermentation and sparkling process will begin on selected yeasts in stainless steel autoclaves under isobaric conditions at controlled temperature of 18-20° C and lasts about 60 days.



The **Prosecco Rosè D.O.C. Gleni** has a very bright pink color with a fine and persistent perlage.

Fine and persistent, fragrant and balanced bouquet, very harmonious. Present floreal notes and delicate hints of wild berries and strawberry.

It is perfect as aperitif or as a base for cocktails, goes well with aperitizers, first and second course based on fish and shellfish, white meats and it's perfect with creams desserts.

TEMPERATURE OF SERVICE: 8 - 10°C

## Analytical General Data

Grape Varieties: 85% Glera 15% Pinot Noir

Region of Production: Friuli Venezia Giulia

Sparkling: Yes. Use Mariotti method



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