

GIRLAN

KELLEREI • CANTINA

Patricia Pinot Noir

Alto Adige DOC

Growing area

The grapes for this wine derive from our 3 Pinot Noir-growing sites, at an altitude between 380 and 530m. The soils are characterized, on one hand, by morainic deposits on volcanic porphyry rock in Oltradige, and on the other hand, by west-facing, loamy and calcareous soils on the Eastern hillsides of Bassa Atesina.

Winemaking

The grapes are harvested by hand and placed in small containers to prevent excess pressure on the grapes. After destemming, the must is filled by gravity into the steel tanks where the alcoholic fermentation takes place (18-20 days). After malolactic fermentation, the wine is aged for 12 months in large wooden oak barrels (50 hl), and for further 6 months in the bottle.

Tasting notes & food matching

Ruby red color with intense aroma of sweet and sour cherry as well as raspberry. This wine shows a lively acidity-framework and convinces with a juicy finish. Thanks to its velvety structure, it delightfully accompanies first dishes of the Italian kitchen as well as a wide variety of meat dishes.

Vintage	2024
Growing area	Oltradige & Bassa Atesina (380-530m)
Grape varieties	Pinot Noir
Serving temperature	12-17°
Yield	70 hl/ha
Alcohol content	13,5 %
Total acidity	5,70 g/l
Residual sugar	1,1 /l
Ageing potential	8 years

