

GIRLAN

KELLEREI • CANTINA

FLORA Pinot Noir Riserva

Alto Adige DOC

Production area

The grapes for this wine derive from our 3 Pinot Noir-growing sites Girlan, Pinzon and Mazon. The selected parcels are particularly suitable due to their geological and microclimatic characteristic. The vineyards are located at an altitude between 380 and 530 meters a.s.l. and are characterized by morainic deposits on volcanic porphyry rock as well as by west-facing, loamy limestone soils on the other.

Winemaking

The grapes are picked 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 (20-22 days). After the malolactic fermentation, the wine is aged for 12 months in barriques (70%) and small wooden barrels of 12 hl. (30%). Finally, the wine is stored for further 6 months in the bottle.

Tasting notes & food matching

Ruby red color. Characterized by fresh aromas of wild berries and sour cherry. The wine shows much elegance and fruitiness with very velvety and delicate tannins with a long lasting finish. Excellent with white meat, roasts as well as grilled fish.

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| Vintage | 2022 |
| Growing area | Cornaiano, Pinzon, Mazon |
| Grape varieties | Pinot Noir |
| Serving temperature | 10 - 12 °C |
| Yield (hl/ha) | 46 |
| Alcohol content | 14,5 % vol. |
| Total acidity (g/l) | 5,89 |
| Residual sugar (g/l) | 0,3 |
| Ageing potential (years) | 10 |

