

GIRLAN

KELLEREI • CANTINA

Vigna Ganger Pinot Noir Riserva

Alto Adige DOC

Growing area

In 2008 we began the search for a site that is ideally suited to the production of Pinot Noir. Years of thorough research and countless tests with mini production volumes finally led us to the perfect site, the Ganger monopole. It is located in Mazon, at between 360 and 380 meters above sea-level, with a southwesterly exposure and a slope of 3–5%, and has a unique microclimate and deep calcareous clayey soils. This is the home of our Pinot Noir Riserva Vigna Ganger, a wine as incomparable and unique as the site itself.

Winemaking

The fully mature grapes are harvested manually at mid of September and delivered in small containers. The grapes - one third of them is vinified in form of whole clusters - was filled by gravity into the steel tanks for alcoholic fermentation (25 days). Following malolactic fermentation, the wine was aged for 20 months in barriques and then stored for further 18 months in the bottle.

Tasting notes & food matching

Intensive ruby red; Aroma: Ripe fruits, cherries and sour cherries, wild berries, raspberries and a hint of marzipan. Elegant and refined, very emphatic, with good acidity and spicy notes. Optimum structure with soft and well balanced tannins. Elegant companion to main courses with red meats, roasts and game. Also ideal with mature cheeses.

Vintage	2022
Growing area	Mazon (360-380m)
Grape varieties	Pinot Noir
Serving temperature	14 - 15 °C
Yield	25 hl/ha
Alcohol content	14,5 vol. %
Total acidity	5,9 g/l
Residual sugar	0,1 g/l
Ageing potential	15-20 years

