

GIRLAN

KELLEREI · CANTINA

Trattmann Pinot Noir Riserva

Alto Adige DOC

Growing area

The grapes for this wine come from our best-suited and oldest vineyards in Bassa Atesina and Oltradige. These vineyards are particularly suitable due to their microclimatic conditions as well as the age of the vines which they have proven over decades. The main part of the grapes derives from the Eastern side of Bassa Atesina, at 380 - 430 m of altitude where we find deep clay and limestone soils. The second part derives from the oldest vineyards in Oltradige, at 500m with its morainic deposit on volcanic porphyry rock.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. The grapes - 10% of them is vinified in form of whole clusters - was filled by gravity into the steel tanks for alcoholic fermentation (20-24 days). After the malolactic fermentation, the wine is aged for 12 months in barriques and small wooden barrels (12 hl). This is followed by an ageing of 8 months in big wooden barrels (70 hl). Finally, the wine is stored for further 8 months in bottle.

Tasting notes & food matching

Ruby red color with slight tones of grenadine and an intense and complex bouquet with notes of ripe fruit, cherry and maraschino. The wine presents itself elegant yet rich with a delicate taste and an excellent tannic framework and persistence. Particularly suitable for roast meats, game and spicy cheeses.

Vintage	2023
Growing area	Bassa Atesina & Oltradige (380-550m)
Grape varieties	Pinot Noir
Serving temperature	14 - 16 °C
Yield	39 hl/ha
Alcohol content	14,0 vol.%
Total acidity	5,81 g/l
Residual sugar	0,2 g/l
Ageing potential	12 years

