

# GIRLAN

KELLEREI · CANTINA

## Piz Rosé Pinot Noir

Alto Adige DOC

### Growing area

Piz Rosé Pinot Noir originates from the highest-altitude Pinot Noir sites of Cantina Girlan, situated at elevations between 550 and 650 meters. The name “Piz” derives from Ladin and means “mountain peak,” a direct reference to the wine’s alpine origin. The predominantly east-facing vineyards encourage slow ripening and lend the rosé its brilliant salmon-pink colour and distinctive freshness.

### Winemaking

The grapes are selectively hand-harvested and transported to the winery in small containers. After destemming, the presses are gently filled using gravity. The must remains in contact with the skins for only a few hours to extract a delicate colour and refined fruit aromas. Aging takes place in stainless steel tanks on the fine lees, without malolactic fermentation, in order to preserve freshness and tension. Bottling occurs in the spring of the following year.

### Tasting notes & food matching

In the glass, Piz Rosé Pinot Noir displays a bright salmon-pink colour. The bouquet is refined and precise, characterized by aromas of fresh red currants, raspberries and cranberries. On the palate, the wine is elegant and well-balanced, with a lively acidity and an appealing lightness. An ideal summer wine and aperitif, it also pairs beautifully with fish appetizers, light Mediterranean dishes and refined cuisine.

Vintage	2025
Growing area	Oltradige (550-650m)
Grape varieties	Pinot Noir
Serving temperature	10-12 °C
Yield	56 hl/ha
Alcohol content	12,5 vol. %
Total acidity	6,3 g/l
Residual sugar	0,2 g/l
Ageing potential	5 years

