

GIRLAN

KELLEREI · CANTINA

Girlan

Pinot Noir Riserva · Alto Adige DOC

Production area

Years of thorough research and countless tests with mini production volumes were the cornerstone for this wine. The grapes for this wine derive from 3 selected vineyards within the cru "Girlan" at 500 meters a.s.l. The vineyards are exposed to the east and west respectively and cover a total area of 1.2 hectares. The 20-25 year old vines grow on poor and gravelly soils, formed by morainic deposit on a subsoil of volcanic porphyry rock.

Winemaking

The fully mature grapes are harvested manually at mid of September and delivered in small containers. After destemming, the grapes are filled by gravity into the steel tanks for the alcoholic fermentation (25 days). Following the malolactic fermentation, the wine ages in barriques for 20 months. Finally, the wine is stored for further 18 months in the bottle.

Tasting notes & food matching

Intense ruby red with aromas of wild berries, sour cherries and pronounced herbal spice. The wine presents itself elegant and opulent at the same time. It has a complex structure with well-developed and juicy tannins. This wine accompanies main courses based on red meat, roast and game. It perfectly fits aged cheeses, too.

Vintage	2020
Growing area	Girlan
Grape varieties	Pinot Noir
Serving temperature (°C)	14-15°
Yield (hl/ha)	27
Alcohol content (vol%)	15
Total acidity (g/l)	5,99
Residual sugar (g/l)	0
Ageing potential (years)	15-20

