

GIRLAN

KELLEREI · CANTINA

TRATTMANN

PINOT NOIR RISERVA

SÜDTIROL · ALTO ADIGE · DOC

Production area

The grapes for this wine come from our best-suited and oldest vineyards in Mazon and Girlan. 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 Mazzon, where we find deep clay and limestone soils. The second part derives from the oldest vineyards in Girlan, where we find a 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	2021
Growing area	Mazon, Girlan
Grape varieties	Pinot Noir
Serving temperature (°C)	14-16°
Yield (hl/ha)	39
Alcohol content (vol%)	14
Total acidity (g/l)	5,75
Residual sugar (g/l)	0,5
Ageing potential (years)	12

