

# GIRLAN

KELLEREI · CANTINA

## PATRICIA

PINOT NOIR

SÜDTIROL · ALTO ADIGE · DOC

### Production area

The grapes for this wine derive from our 3 Pinot Noir-growing cru "Girland", "Mazon" and "Pinzon". The vineyards are located at an altitude between 380 and 530 meters a.s.l. and are characterized by morainic deposits on volcanic porphyry rock as well as by west-facing, loamy limestone soils.

### Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. After destemming, the must is filled by gravity into the steel tanks where the alcoholic fermentation takes place (18-20 days). After malolactic fermentation, the wine is aged for 12 months in large wooden barrels (50 hl). Finally, the wine is stored for further 6 months in the bottle.

### Tasting notes & food matching

Ruby red color with intense aroma of sweet and sour cherry as well as raspberry. This wine shows a lively acidity-framework and convinces with a juicy finish. Thanks to its velvety structure, it goes well with a wide variety of meat dishes.

Vintage	2022
Growing area	cru "Girland", "Mazon", "Pinzon"
Grape varieties	Pinot Noir
Serving temperature (°C)	14-16°
Yield (hl/ha)	56
Alcohol content (vol%)	13,5
Total acidity (g/l)	5,69
Residual sugar (g/l)	0,2
Ageing potential (years)	8

