

Pinot Noir Riserva Alto Adige DOC Trattmann Girlan

GIRLAN
KELLEREI • CANTINA

The Producer:

Alto Adige borders the Austrian Tyrol and the language used is mainly German. The grape was introduced into this part of Italy in the late 19th century as there was a close connection between France and the Austrian Empire and at this time many French varietals were introduced to northern Italy. This is a single vineyard owned by the Holz knecht family who are part of the Girlan co-operative and in this part of Italy co-operatives are wineries of an excellent quality. The vines are grown in the Mazon district on the mountain slopes above the village of Egna.

The Wine:

Grape(s): 100% Pinot Noir (Blauburgunder)
Area: From the Trattmann vineyard, owned by the Holz knecht family, near Mazon
Age of vines: 25 years old
Vine density: 3,300 – 6,000 vines per ha.
Yield: 40 hl/ha
Training System: Guyot - Pergola
Harvest: For 2 weeks in the middle of September
Vinification: There is 18 day fermentation in stainless steel vats at 25°C after 25 day maceration. The wine undergoes malolactic fermentation.
Ageing: Aged for 15 months in barriques, followed by 6 months in bottle.

Tasting Notes:

- On the nose it has the distinctive earthy almost farmyardy tone of the Pinot Nero grape. To follow there is a firm, dry finish with a lingering palate.
- Alto Adige, on the Austrian border, is sunny enough and cool enough for this great but difficult variety to show its capabilities, particularly from a single vineyard with such a good producer as Girlan. On the nose it has the distinctive earthy almost farmyardy tone of the Pinot Nero grape. To follow there is a firm, dry finish with a lingering palate.

Code: 2126
ABV: 14,5%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork
Awards: 2016 - 93 Decanter, Multiple
Italian Pinot Noir of the Year,
DWVA 2023 90PTS

