

Pinot Noir Riserva DOC Vigna Ganger Girlan

GIRLAN
KELLEREI · CANTINA

The Producer:

With the arrival of winemaker Gerhard Kofler and director Oscar Lorandi in the late noughties, Girlan's production of Pinot Noir has increasingly been directed towards the individuation of 3 specific crus, with the aim of enhancing its characteristics and becoming an example of quality for many Pinot Noir-lovers over the world. Years of studies led to the recognition of the Ganger vineyard in Mazon as having unique potential for the growth of the variety. So in 2012, according to Vigna (single vineyard) regulations, the first vintage of Vigna Ganger Pinot Noir Riserva was harvested. The pinnacle of Cantina Girlan's work to date.

The Wine:

Grape(s): 100% Pinot Noir
Area: Ganger monopole, Mazon, Alto Adige DOC
Harvest: Harvested manually in mid-September & taken to winery in small containers.
Vinification: 1/5th whole cluster vinified with all grapes gravity filled into steel tanks for a 25 day fermentation
Ageing: 20 months in barriques & stored for 18 months in bottle prior to release

Tasting Notes:

Intense ruby red with aromas of sour cherries, wild berries and a touch of marzipan. Elegant and refined the wine sings with so and well-balanced tannins. Roast game ready.

Code: 2109
ABV: 14,5%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork

