

Pinot Bianco Alto Adige DOC Platt&Riegl Girlan

GIRLAN
KELLEREI · CANTINA

The Producer:

The region of Alto Adige is in northern Italy and borders the Austrian Tyrol. The language spoken here is invariably German as until 1918 it was part of the Austrian empire. It is very mountainous, quite a high altitude and extremely sunny, indeed the region claims to be one of the sunniest in Italy. Most of the wines in the Alto Adige are produced by co-operatives, which have a reputation for high quality. The mountainous landscape does not lend itself to large land holdings and most growers have another job. Girlan is a small co-operative with 200 members and 220ha of vineyards.

The Wine:

Grape(s): 100% Pinot Bianco
Area: From the single vineyard of Plattenriegl near San Michele Appiano
Age of the vines: 25 years old
Vine density: 4,500 vines per ha.
Yield: 60hl/ha
Training System: Guyot
Harvest: Manual harvest for 2 weeks in the middle of September
Vinification: Part of the wine 25% is fermented in large oak casks and 75% in stainless steel. There is a partial (40%) malolactic fermentation.
Ageing: Kept for 8 months 75% in stainless steel vats and 25% in 50hl large oak casks on its own lees.

Tasting Notes:

- A soft, creamy textured wine with a firm structure. Slight herbal tone on the nose is nicely balanced by a distinctive fatness in the middle palate.
- The Alto Adige, at Italy's border with Austria, produces wines of quality and character due in part to the high quantities of sun and in part to some of the best wineries such as Girlan. A soft, creamy textured wine with a firm structure. Slight herbal tone on the nose is nicely balanced by a distinctive fatness in the middle palate.

Code: 2121
ABV: 14%
Pack: 6*75cl
Vegan: No
Vegetarian: Yes
Closure: Cork

