



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 60,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



Tramin Moriz 2015

WINE DESCRIPTION

Although the Pinot family of grapes traces its origins to France, these grapes have been grown in the Alto Adige since antiquity and are considered local varieties by those who live in the area.

The vines that produce Tramin's Moriz Pinot Bianco give lower-than-normal yields for the area and produce concentrated fruit. The body and structure of the Pinot Bianco grapes are enhanced by a period of lees-ageing a small period of time resting in oak barrel. The name Moriz refers to the patron saint of the village of Söll, which is perched in the hills above Tramin and sources the fruit for this marvelous wine.

TASTING NOTES

Moriz Pinot Bianco shows a silvery-yellow hue with green highlights. The nose is fresh and restrained with light aromas of apple blossom, pear, and wet stone. On the palate the Pinot Bianco shows its inherent fleshiness, while demonstrating the laser focus, pure fruit aroma, and minerality associated with Italy's Alto Adige. Aromas of green apple and ripe Bosc pear blend with racy acidity and texture from lees ageing and gentle oak exposure. The finish is long, well-defined, and dry.

FOOD PAIRING

Although the rich texture and bright aroma makes Moriz Pinot Bianco ideal as an aperitif, this wine can be easily enjoyed alongside a number of light starter dishes, summer salads, lake or river fish, and heartily-prepared white meat dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	23
Soil composition:	Calcareous, Clay, and Gravel
Training method:	Pergola/Arbor-trained Guyot
Elevation:	1,320 - 1,980 feet
Vines/acre:	1,400 - 2,400
Yield/acre:	3 tons
Exposure:	Eastern / Southeastern / Southern
Year vineyard planted:	1974 - 2004
Harvest time:	Mid - Late September
First vintage of this wine:	2009
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Bianco
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	13 days
Maceration technique:	Sur-Lie Aging
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	80-120HL Steel Tanks; 30HL Barrels
Age of aging container:	2-4 years
Length of aging before bottling:	6 months
Length of bottle aging:	1 month