



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 150,000 Bottles

Region: Trentino Alto-Adige

Country: Italy

Tramin Pinot Grigio 2016

WINE DESCRIPTION

This is a richly styled Pinot Grigio produced from low-yielding vineyards in the Alto Adige DOC. The vineyards, located at the foothills of the Dolomite mountains, enjoy warm days and cool nights which preserve the wine's acidity and freshness to produce a well-balanced wine.

TASTING NOTES

This wine displays a straw color with aromas of citrus fruits, pears, apples, and white flowers. The rich and velvety texture of the wine is balanced by refreshing acidity leading to a long, lingering finish.

FOOD PAIRING

Fantastic as an aperitif but also a versatile food wine that can complement anything from a simple salad of lightly-dressed greens to richer dishes like seafood quiche.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	43
Soil composition:	Calcareous, Clay, and Gravel
Training method:	Pergola/Arbor-trained Guyot
Elevation:	660-1,320 feet
Vines/acre:	1,400-2,400
Yield/acre:	3.2 tons
Exposure:	Eastern / Southeastern / Western
Year vineyard planted:	1974-2004
Harvest time:	September
Bottles produced of this wine:	150,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	66 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	5 months
Length of bottle aging:	2 months
Total SO ₂ :	100 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
Residual sugar:	1.4 g/L
Acidity:	6 g/L
Dry extract:	22.9 g/L