



## PRODUCER PROFILE

Estate owned by: A cooperative of local growers  
Winemaker: Willi Stürz  
Total acreage under vine: 575  
Estate founded: 1889  
Winery production: 100,000 Bottles  
Region: Trentino Alto-Adige  
Country: Italy

## Tramin Pinot Noir 2018

### WINE DESCRIPTION

Tramin discovered early on that the finicky Pinot Nero really prospered in the cool-moderate microclimate of the southern Alto Adige region. Made entirely from Pinot Nero (elsewhere known as Pinot Noir), which is perfected in a combination of stainless steel, barriques and large casks, this wine is illustrative of why Tramin continues to be ranked as "Tre Bicchieri" (3 glasses) by Gambero Rosso.

### TASTING NOTES

Ruby-red in color, this wine offers concentrated aromas of woodland berry fruits. On the palate, the wine boasts a firm backbone of tannin and an elegant body with impressive length.

### FOOD PAIRING

Pairs brilliantly with cured ham, smoked sausage or grilled pork tenderloin.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	Various vineyards in Mazon and Montan
Vineyard size:	30
Soil composition:	Calcareous, Clay, and Gravel
Training method:	Pergola and Guyot
Elevation:	1,155-1,485 feet
Vines/acre:	1,400-2,400
Yield/acre:	2.2 tons
Exposure:	Southwestern / Western
Year vineyard planted:	1910-2002
Harvest time:	September-October
First vintage of this wine:	1899
Bottles produced of this wine:	100,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Nero
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Cement vats
Size of aging container:	50-150 HL
Type of oak:	French and Austrian
Length of aging before bottling:	7 months
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	13.3%
Residual sugar:	0.5 g/L
Acidity:	5.2 g/L