



TRAMIN



PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 20,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



Tramin Unterebner 2016

WINE DESCRIPTION

This is not your typical Pinot Grigio. Made using hand-selected grapes from the Unterebner vineyard in Alto Adige, the wine is refined in large oak casks. After seven to eight months of lees contact, the resulting wine is rich, refined and elegant.

TASTING NOTES

The Unterebner is a substantial Pinot Grigio that shows a deep straw color and a nose dominated by spicy and floral aromas. On the palate, it balances mineral notes with considerable weight and richness. Flavors of pear and apple are followed by white flower and subtle notes of vanilla with a long and lasting finish.

FOOD PAIRING

This Pinot Grigio is ideal with a rich poultry dish like herb-roasted Cornish game hens.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	The Unterebner vineyard
Vineyard size:	10
Soil composition:	Calcareous, Clay, and Gravel
Training method:	Guyot
Elevation:	1,320-1,815 feet
Vines/acre:	1,400-2,400
Yield/acre:	2 tons
Exposure:	Eastern / Southeastern / Southern
Harvest time:	September
First vintage of this wine:	1991
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Casks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64-68 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Tonneaux
Size of aging container:	5 HL to 40 HL
Age of aging container:	One-Eight years
Type of oak:	French and Austrian
Length of aging before bottling:	11 months
Length of bottle aging:	4 month

ANALYTICAL DATA

Alcohol:	14.4%
Residual sugar:	1.8 g/L
Acidity:	5.7 g/L