



# TRAMIN



## PRODUCER PROFILE

Estate owned by: A cooperative of local growers

Winemaker: Willi Stürz

Total acreage under vine: 575

Estate founded: 1889

Winery production: 14,000 Bottles

Region: Trentino Alto-Adige

Country: Italy



## Tramin Unterebner 2007

### WINE DESCRIPTION

Not your average Pinot Grigio! Made from 100% single-vineyard Pinot Grigio from the Unterebner plot. The wine is fermented and aged in big oak barrels and barriques for seven months resulting in an incredibly rich, refined, and elegant wine.

### TASTING NOTES

Yellow with golden hues, Unterebner Pinot Grigio offers fine and supple aromas of honey-blossom and tropical fruit. Pleasant tones of mature fruits and vanilla are followed by a light buttery taste. Acidity and smoothness co-exist in harmony and make it a

### FOOD PAIRING

Ideal for rich fish dishes and grilled white meats.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard name:	Sella of Tramin/The Unterebnerhof vineyard
Vineyard size:	10
Soil composition:	Clay, gravel and limestone
Training method:	Pergola and Guyot
Elevation:	1,650 feet
Vines/acre:	1,900
Yield/acre:	2 tons
Exposure:	southeastern
Year vineyard planted:	1983-1998
Harvest time:	September
First vintage of this wine:	1991
Bottles produced of this wine:	14,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Casks and barriques
Fermentation temperature:	64 °F
Malolactic fermentation:	Yes
Type of aging container:	Casks and barriques
Size of aging container:	225 L and 40 HL
Age of aging container:	1-5 years old
Type of oak:	French and Austrian oak
Length of aging before bottling:	7 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	13.9%
pH level:	3.5
Residual sugar:	3.5 g/L
Acidity:	5.4 g/L