

# GAIERHOF

## PINOT NOIR TRENINO DOC

WITH AN ANCIENT WINEMAKING TRADITION, UNIQUE MICROCLIMATES, AND ROMAN, GERMAN, AND AUSTRIAN HERITAGE, TRENINO REMAINS ITALY'S BEST KEPT SECRET. A MOUNTAINOUS ZONE SQUEEZED BETWEEN THE BORDERS OF AUSTRIA AND SWITZERLAND, TRENINO IS ONE OF EUROPE'S OLDEST WINE-GROWING SITES, PREDATING 15 BC.

### TASTING NOTES

Light ruby red color. The bouquet on the nose is typical of the grape variety and very elegant, with notes of forest berries, blackcurrant, cherry, and toasty sensations, like toasted almond and cured meat. On the palate it is dry, fresh, velvety, with delicate tannins and a lingering finish.

### FOOD PAIRINGS

Ideal with pasta, risotto and poultry.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Rovere' della Luna- Pressano di Lavis
<b>Soil composition:</b>	Mixed, small-sized stones, clay and limestone
<b>Training method:</b>	Simple pergola, Guyot
<b>Elevation:</b>	250-500 m a.s.l.
<b>Vines/hectare:</b>	4,000/Ha (Pergola) - 6,000/Ha (Guyot)
<b>Exposure:</b>	South east
<b>Vine Age:</b>	15 -25 years
<b>Harvest time:</b>	Hand picking/September
<b>First vintage:</b>	19805

### WINEMAKING & AGING

<b>Varietal composition:</b>	100% Pinot Noir
<b>Maceration technique:</b>	Stainless steel tanks/ 10 days at 77°F
<b>Type of aging container:</b>	On the skins for 10 days
<b>Length of aging:</b>	50% stainless steel tanks - 50% oak barrels
<b>Length of bottle aging:</b>	12 months
	3 months

### TECHNICAL DATA

<b>Alcohol:</b>	12.5 %
<b>Residual sugar:</b>	1.6 g/L
<b>Acidity:</b>	5 g/L
<b>Dry extract:</b>	26 g/L

### PRODUCER PROFILE

<b>Estate owned by:</b>	Gaierhof, Togn Family
<b>Winemaker:</b>	Goffredo Pasoli
<b>Total land under vine:</b>	124 (50 Ha)
<b>Winery Production:</b>	500,000 bts
<b>Region:</b>	Trentino Alto Adige



**VIAS IMPORTS LTD.**  
VIASWINE.COM | @VIASWINE  
875 6TH AVE SUITE 15 NEW YORK, NEW YORK, 10001

