

Alto Adige is the dynamic winegrowing region at the northern end of Italy that combines a brisk alpine climate, mountain viticulture and complex geology with the brilliance of Mediterranean sunshine. Here, in Cantina Tramin the vineyards are cared for by the many hands of the 300 small growers whose heritage it is to coax the best out of their grapes, culminating in wines which reflect the uniqueness of the area they call home.



MARJON Pinot Nero Riserva

Appellation: Alto Adige DOC

Vintage: 2015

Vintage Description: Mild spring temperatures brought on an early start of the vegetation period. The summer months were exceptionally sunny and dry. However, cool nights still allowed for the balanced development of physiological ripeness. Thanks to a cool September maturation slowed, resulting in an excellent harvest of optimally mature grapes. Our elegant white wines show marked juiciness, depth and manifold aromas; the red wines are fruity, intense and full of character.

Grape: Pinot Nero

Vineyard: The Pinot Nero grapes used to produce our Marjon grow on calcareous clay soils on a hillside area at 350 to 650 m above sea level. The vineyards are subject to a great diurnal temperature variation, with hot days, influenced by the Mediterranean climate, and cold nights, as the temperature falls thanks to the cool breeze from the surrounding mountains. The name Marjon stems from the calcareous rock layer overlooking the vineyards (in pre-Latin Indo-European language "marra" means detritus).

Yield: 55 hl/ha

Winemaking: The grapes are handpicked and gently placed into small containers to keep them intact. After crushing and destemming, the must and the skins softly slide down to the underlying barrels, where they are cold soaked for four days. After two weeks of fermentation the wine is racked off the lees and rests for three days in concrete vats before being transferred to oak barrels called "pieces" (i.e. 228 l barrels).

Aging: After 11 months of aging in the oak barrels, followed by blending in the big oak casks, the finished wine continues to age first in the casks and then in the bottle.

Tasting Notes:

Marjon comes in a lovely ruby red with a garnet shimmer. An enticing nose of wild berries, plum and cherry is enhanced by spicy aromas and followed by a beautiful freshness on the palate, recalling the elevation of the vineyards where the grapes selected for Marjon originate. This elegant pinot noir displays classy and seductive tannins, underpinned by zesty acidity and a fruity and juicy finale with an evident touch of spice.

Food Pairing: Thanks to its versatility this pinot noir pairs well with any kind of pasta dish with meat, game or mushrooms as well as veal tartare, red meat or wild game. Excellent with tasty cheeses as well.

Serving Temperature: 16-18° C

Residual sugar: 0.6 g/l

Total acidity: 5.8 g/l

ABV: 14.2%

Aging potential: 6-10 years

Bottle sizes: 0.75 l, 1.5 l