

## Cantina Tramin Pinot Grigio Alto Adige Italy 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2022

**GRAPE** Pinot Gris/Grigio

**GEOGRAPHY** Europe

**COUNTRY** Italy

**LARGER REGION** Trentino-Alto Adige

**SMALLER REGION** Alto Adige

### Rationale

Pinot Grigio is one of America's most popular wines— fifth overall in sales and second only to Chardonnay in white wine sales. A quick taste and one can understand why— crisp and refreshing with aromas and flavors of citrus, green melon, and white flowers. That said, not all Pinot Grigios are created the same; those from Alsace in France (labeled as Pinot Gris) or Oregon (also labeled as Pinot Gris) are, as the expression goes, "horses of a different color." These wines tend to be more ripe, textured, and round in the mouth. California and other parts of the world are quite a contrast from the Alsatian and Oregonian styles; these wines are close to the aforementioned description, which is textbook for Northern Italy's Lombardy, Veneto, Friuli, Trentino, and Alto Adige. While occasionally denigrated by wine geeks as simple and boring, the best examples are among the most food-friendly of all wines; think of them as a sun-kissed squeeze of lemon juice and imagine the possibilities.

In the best sense of a cooperative, Cantina Tramin is a union of 160 families and is the third oldest growers' cooperative winery in Alto Adige. Winemaker Willi Stürz has been the driving force behind this success, guiding the members in the upkeep of their vineyards and introducing cutting-edge technology into the cellar. His efforts have been recognized; Gambero Rosso, Italy's most prestigious and trusted wine guide, named him Italy's Winemaker of the Year in 2004.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Lemon • Grapefruit (W/Y) • Tangerine *Condition: Fresh, Ripe*  
*Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Quince *Condition: Fresh*

**STONE FRUIT** Apricot • Plum (Green/Yellow) *Condition: Under Ripe / Tart, Fresh*

**TROPICAL FRUIT** Kiwi • Melon (Orange) • Starfruit *Condition: Under Ripe / Tart, Fresh*

**FLORAL** Elderflower • Lemon / Lime Blossom *Condition: Fresh*

**HERBAL** Lemon Grass • Chamomile • Sorrel • Verbena

**OTHER SPICES** Ginger Powder • Sesame / Candy

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** No

**OXIDATION/NUTTINESS** Pinenut • Macadamia • Peanut / Shell

**PERCEIVED WINEMAKING CHOICES** Lees Contact