

Caldaro Pinot Grigio 2020

Company legal name: Viticoltori Caldaro Soc. Agr. Coop.

Brand history: Cantina di Caldaro is an old-established (1900) cooperative winery representing a whole village and its wine growers. The winery is an ambassador for the wines produced on the shores of Lago di Caldaro – wines that are made by a community of vintners with great sensitivity, passion and expertise, wines with finesse and complexity and yet wonderfully uncomplicated.

Winemaker name: Andrea Moser

Key Facts

Type: White

Grape varietal(s): Pinot Grigio 100%

Alc % on Lab Analysis: 13.6

Alc % on label: 13.5

Acidity %: 5.9

Residual sugar: 2.5

Vineyard

Province:

Appellation: Alto Adige DOC

Appellation history:

Single vineyard or commune: Commune

Commune name: Caldaro

Vineyard name:

Vineyard history:

Hectares (ha):

Exposition: South - east

Year planted: 2000

Clones? no

Soil type: Loamy, chalky gravel, heat-retaining and well-drained soils

Trellis type or system: Wire-trained + Pergola

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season: The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

Harvest date: September 2020

Winemaking

Sorting method: Vibrating table

Destemming method: Crush and destem

Cold maceration: no

Type of yeast:

Punch down or pump over? pump over

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: no

Barrel cooper and forest, toast level of oak: no

Aging time in stainless tank or wood, etc.: 3 months

Additional aging in bottle: 3 months

Aging potential: 2-3 years

Additional Winemaking notes: Whole-cluster pressing of ripe and healthy grapes, natural must clarification, fermentation at a controlled temperature of 18-20 °C, 3-month ageing on the fine lees in stainless steel.

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Tasting Notes

Color: brilliant yellow

Aroma: fruit-dominated nose, with overtones of pineapple, banana and ripe pears;

full-bodied with a juicy, voluptuous character, ripe notes of fruit on the finish;

Tasting notes:

Food pairings: Reinvigorate a grilled halibut or pair it with a crab salad, light seafood dishes seem to take on more flavour when paired with our Pinot Grigio.

Packaging and Packing Information

Type of closure: Screwcap

Bottle type and color (burgundy, bordeaux, renning, etc.): Burgundy

Weight per bottle: 1230 g 2.71 lbs.

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 32.5 lbs

Cases per layer: 14

Layers per pallet: 4 56 cs pallet

Case dimensions:

Length: 10,43

Width: 5,71

Height: 12,99

UPC code: 0850575000369 VERIFIED CORRECT.

COLA: 16068001000432

Bottling date: 13.01.2021

Total quantity produced: 9240

Estimated U.S. bottle allocation: 9240

Estimated release date for Enotec pick-up: 2/8/2021