

PINOT GRIGIO

DOC ALTO ADIGE



VARIETAL: Pinot Grigio

AGE OF VINES: 6 – 26 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2019 – 2020

YIELD: 70 hl / ha

Contains sulphites

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13,5 %

RESIDUAL SUGAR: 2,5 g/l

TA: 5,6 ‰

VINTAGE

Overall, the weather was very good in the wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

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.

VINEYARD

Steep, sloping vineyards with southerly and easterly expositions between 300 and 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils

TASTING NOTES

- brilliant yellow
- 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

RECOMMENDATION

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.