

PINOT GRIGIO

DOC 2021



VARIETAL: Pinot Grigio

AGE OF VINES: 5 – 30 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 2022 – 2024

YIELD: 70 hl / ha

Contains sulphites

TRELLISING SYSTEM:

Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 6.0 g/l

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on September 9. The wet September was an organizational problem for our wine growers, but ultimately a very good harvest was completed on October 26.

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.