



Alto Adige Pinot Grigio 2018

This wine is all the rage right now, an international bestseller – especially as a major export to the United States and Great Britain. The grape, which actually originates from Burgundy, loves not only the climate in South Tyrol, but also the soil conditions. It has found a second homeland here, and has become the most widely planted grape variety. It is appreciated for its freshness, nice acidity and pleasant, lingering aftertaste.



Straw yellow with a slight green shimmer



Fruity aroma of pear and apple



Soft, refined and elegant

Grapevines

Variety: Pinot Grigio

Age: 5 to 35 years

Area of Cultivation

Sites: Various vineyards in the municipalities of St. Michael and Kaltern (400 / 500 m)

Exposure: Southeast, southwest

Soil: Calcareous pebbly soil

Training System: Guyot

Harvest

early to mid of September; harvest and selection of grapes by hand

Vinification

Fermentation and partially malolactic fermentation in stainless-steel tanks

Production

Yield: 70 hl/ha

Alcohol Content: 13,5 %

Acidity: 5,4 gr/lt

Serving Temperature

8 to 10 degrees

Pairing Recommendations

The uncomplicated aperitif wine is often drunk at trendy parties and scene events. Combines perfectly with baked curd praline on tomato carpaccio.

Storage/Potential

2 to 3 years

Awards

2015: 89 Points Wine Enthusiast

2014: International Wine Challenge:

"Bronze"; Decanter World Wine

Awards: "Bronze"

2013: Silver Medal - International

Wine Challenge 2014