



PINOT GRIGIO

Südtirol · Alto Adige DOC

Pinot Grigio is one of Italy's most prominent and also most noble white wines. In the subalpine climate of Alto Adige, the Pinot Grigio can develop its smoky aroma, powerful structure and its typical character and charm.

Grape variety	Pinot Grigio (Pinot Gris in French, also known as Ruländer or Grauburgunder)
Area of cultivation/ climate	On warm alluvial and gravelly soils in Bolzano and on the Renon
Grape harvest	Beginning to middle of September
Vinification	The carefully selected grapes are gently pressed and fermented in stainless steel tanks at a controlled temperature. Stainless steel is also used for maturation to keep the wine fresh and crisp.
Tasting notes	Color: bright straw yellow with golden hues Aroma: fruity aromas of pears and apples, light notes of honey and nut Taste: full-flavored, mellow and rich in extracts
Food pairings	Mushrooms, flavorsome fish dishes, seafood and specialities of Alto Adige
Serving temperature:	10 - 12 °C
Alcohol	13,5 % vol*
Residual sugar	2,0 g/l*