



STIELER

PINOT GRIGIO

Südtirol · Alto Adige DOC

This wine is the result of an ideal combination of grape variety, soil and microclimate. Selected grapes from the best fields produce an expressive, authentic and complex wine. The Pinot Grigio Stiel presents intense and concentrated fruit, pleasant opulence and a harmonious minerality.

Grape variety	Pinot Grigio
Area of cultivation/ climate	Highly selected slopes on the Renon between 500 and 600 meters a.s.l.
Grape harvest	Middle of September
Vinification	Soft whole cluster pressing of the high quality grapes and fermentation in big oak barrels. Malolactic fermentation and ageing on fine lees for about 6 months in big oak barrels.
Tasting notes	Color: intense straw yellow with golden reflections. Aroma: fruity of pears and apples, fine exotic notes of pineapple, elegant vanilla notes. Taste: structured and elegant with harmonious minerality.
Food pairings	Fish dishes such as tuna, intense mushroom dishes and medium aged cheeses.
Serving temperature	10 °C
Alcohol	14 % vol*
Residual sugar	2,0 g/l*