



## 15 Pinot Grigio

The Pinot Grigio grape variety originates from the large Burgundy family is considered one of the noblest white wines of all and gives full-bodied, extract-rich white wines in the South Tyrolean Unterland. The Burgundy varieties are said to have been first cultivated in South Tyrol by Archduke Johann of Austria in 1852 and have since then been used in South Tyrol's viticulture alongside the autochthonous grape varieties.



Alto Adige Doc



Selected vineyards in Bassa Atesina



Guyot



Sandy calcareous gravel soils



Handpicked, cold maceration for 12h, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.



Light green lusters run through the radiant straw-yellow color of this wine. Its aroma is rich in fruits, the most striking of which are pears and apples. An excellent balance gives this wine strength and structure. It is dry and smooth on the palate with a pleasant, mineral aftertaste. Pinot Grigio goes well with many dishes, especially lighter foods, fried mushrooms and fresh water fish.



Alcohol: 13,0 % Vol.

Acidity: 5,2 g/l

Residual sugar: 2,8 g/l