



CLASSIC

ALTO ADIGE DOC PINOT GRIGIO 2024

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
glints of green



fruity aroma
of ripe pear
and apple



soft, refined
and elegant

VARIETY:

Pinot Grigio

AGE:

5 to 35 years

AREA OF CULTIVATION:

Sites: various vineyards in the municipality of Appiano and Caldaro (400-500m)

Exposure: southeast, southwest

Soil: calcareous peppy soil

Training system: Guyot

HARVEST:

Mid to end of september; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and partially malolactic fermentation in stainless-steel tanks.

YIELD:

70 hl/ha

ANALYTICAL DATA:

Alcohol content: 13.5 %

Acidity: 5.5 gr/lt

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATION:

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

POTENTIAL/STORAGE:

3 to 4 years

AWARDS:

2023: 90 points James Suckling

2022: 90 points James Suckling

2021: 91 points James Suckling

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