

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**PINOT GRIGIO
FALLWIND 2024**

Our Pinot Grigio grows in warm, sunny vineyards. The loamy limestone gravel soils make the Pinot Grigio Fallwind a wine with noble structure, beautiful balance, extreme elegance and fine, crisp acidity.

A wine with an inviting, juicy drinkability.



pale yellow
with a slightly
green shimmer



ripe pear and
honeydew melon



creamy and round

VARIETY:

Pinot Gris

AGE:

10 to 30 years

AREA OF CULTIVATION:

various vineyards near the village center of St. Michael (400-550m)

Exposure: south, southeast

Soil: limestone gravel and moraine debris

Training System: Guyot

HARVEST:

mid to end of september; harvest and selection of grapes by hand

VINIFICATION:

the majority (80%) is fermented in stainless-steel tanks, with the remainder (20%) in oak barrels, followed by malolactic fermentation. The two wines are combined in March.

YIELD:

60 hl/ha

ANALYTICAL DATA:

alcohol content: 14%

acidity: 5.55 gr/l

SERVING TEMPERATURE:

8-10°

PAIRING RECOMMENDATIONS:

The strong white goes well with fish and fish soup, guinea fowl breast or veal fillet.

STORAGE/POTENTIAL:

4 to 5 years

KELLEREI **ST. MICHAEL-EPPAN** CANTINA

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