

Ventus ferat ✨ *Ventus creat*
FALLWIND



ALTO ADIGE DOC
**PINOT GRIGIO
FALLWIND 2025**

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

VINE AGE:

10-30 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:

Early 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: 13,5%

Acidity: 6,0 gr/l

SERVING TEMPERATURE:

8-10 °C

PAIRING RECOMMENDATIONS:

A full-bodied white food wine.

Fish and fish soups, guinea fowl breast, veal fillet, vegetable stew.

STORAGE/POTENTIAL:

4-5 years

KELLEREI **ST. MICHAEL - EPPAN** CANTINA

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