

LINE
CLASSIC

ALTO ADIGE PINOT GRIGIO 2019

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
a slight green shimmer



Fruity aroma
of pear and apple



Soft, refined
and elegant

VARIETY:
Pinot Grigio

AGE:
5 to 35 years

AREA OF CULTIVATION:
Sites: various vineyards in the municipalities of Appiano and Caldaro (400-500 m)
Exposure: southeast, southwest
Soil: calcareous pebbly 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: 5.4 gr/lt

SERVING TEMPERATURE:
8-10°C

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

STORAGE/POTENTIAL:
3 to 4 years

AWARDS:
2018: 90 Points James Suckling, 90 Points Decanter
2015: 89 Points Wine Enthusiast
2014: International Wine Challenge: „Bronze“; Decanter World Wine Awards: „Bronze“
2013: Silver Medal - International Wine Challenge 2014

