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ALTO ADIGE PINOT GRIGIO ANGER 2020

Depending on the soil and microclimate, Pinot gris varies from a simple everyday wine all the way up to absolute top growths. The warm, sun-exposed vineyards of the Anger sites, with their loamy limestone gravel soils, are a textbook example. The Anger Alto Adige Pinot Grigio has a noble structure, nice balance and fine acidity – making it an absolute pleasure to drink.



pale yellow with a
slightly green shimmer



ripe pear and
honeydew melon



creamy

VARIETY:

Pinot Gris (formerly Ruländer)

AGE:

10 to 30 years

AREA OF CULTIVATION:

Sites: Various vineyards near the village center of St. Michael (400-430m)

Exposure: South, southeast

Soil: Limestone gravel

Training System: Guyot

HARVEST:

Mid of September; harvest and selection of grapes by hand.

VINIFICATION:

Fermentation and malolactic fermentation of the majority (70%) takes place in stainless-steel tanks and the rest (30%) in oak barrels. The two wines are combined in March.

YIELD:

60 hl/ha

ANALYTICAL DATA:

Alcohol Content: 14 %

Acidity: 5.25 gr/l

SERVING TEMPERATURE:

8-10°C

PAIRING RECOMMENDATIONS:

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

STORAGE/POTENTIAL:

4 to 5 years

AWARDS:

2019: 92 Points James Suckling, 92 Points Robert Parker

2018: 92 Points Wine Enthusiast, 91 Points James Suckling

2016: 90 Points Wine Spectator

