



PINOT GRIGIO ALTO ADIGE DOC

Grapes

Pinot Grigio

Production area

Alto Adige. Grapes come from vineyards located on the hills next to the mountains, at an altitude between 200 and 400 m.

The area presents a dolomitic soil, calcareous and clayish, and a significant temperature range between daytime and nighttime.

Vinification

After the harvest, grapes are softly pressed and put in stainless steel tanks, where fermentation takes place at controlled temperature (16°-18° C), without malolactic fermentation.

Description

Light straw yellow color. Delicate bouquet with a pleasant and smooth taste of walnut and honey.

Food pairing

Ideal accompaniment to fish and shellfish or mushroom courses. Perfect as an aperitif.

Serving temperature

8°-10° C

Bottle

Burgundy Caractère

Characteristics

Alcohol: 12.5 %

Residual sugar: 3 g/l