



# PINOT GRIGIO ALTO ADIGE DOC

## Grapes

100 % 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: 13 %

Residual sugar: 3 g/l