



## Pinot Grigio 2024

Alto Adige DOC



### VARIETY

100% Pinot Grigio

### VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on its fine lees.

### TASTING NOTES

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral- salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!

### TERROIR

Steep slopes with southeast and southwest orientation between 250 and 900m. An interplay of brisk mountain and warmer mid-level vineyards. Calcareous soils with clay, sand and porphyric parts. Handpicked with the utmost care.



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### VINTAGE 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

### FOOD PAIRING

An extremely versatile wine for many occasions and interesting combinations: as an aperitif as well as an accompaniment to full-bodied first courses, drilled fish dishes and cheese fondue.

Appellation: Alto Adige DOC

Residual sugar: 1,8 g/L

Alcohol: 13,00 % Vol.

Aging: 3-4 years

Total acidity: 5,4 g/L

Availability: 0,75 l

Harvest: Entirely handpicked