

Pinot Grigio 2015

Alto Adige Valle Isarco DOC

Grape variety: Pinot Grigio

Origin: Novacella / Valle Isarco

Altitude: 650 m

Description: white wine with brilliant straw-yellow colour with greenish shimmer. Fruity aroma with impressions of apple and almonds. On the palate the wine is racy, with a round and harmonious finish

Suggested food: aperitif, Brettljause, light starter, Schlutzkrapfen, mushroom dishes, freshwater fish, seafood, Ossobuco

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations

between day and night temperatures

Harvested: hand picking / end of October

Yield: 62 hl/ha

Cultivation: guyot

Vinification: fermentation in acacia barrels for 6 months

Serving temperature: 8° C

Analytical values: Alcohol content: 14 % Acidity: 6 g/l

Residual Sugar: 2 g/l Sugar-free extract: 25.8 g/l

Bottled: April 2016

