



## PINOT GRIGIO 2024

Grape variety: Pinot Grigio

Viticultural practices:

organic cultivation

Description:

brilliant, clear, straw yellow

delicate aromas, pronounced bouquet, fruity (peach, melon), exotic spices, mineral

medium bodied, quite rich, fruity, spicy, fresh, dry

Best to be drunk: 1-2 years

Suggested food:

starters (both fish or meat), pâtés and terrines, fish and shellfish, poultry, white meats and mushrooms

Origin:

selected vineyard sites in the southern part of the Alto Adige appellation, 210 - 740 metres a.s.l. (689 - 2,428 feet)

rocky, sandy soil and with an important content of limestone

Vintner partners: 19

Vinification:

Fermentation: temperature control, in stainless steel tanks. Fermentation of a small part in contact with stems and skins.

Maturation: on the lees in stainless steel tanks (approximately 4 months).

Alcohol: 12.0% by vol.

Acidity: 4.4 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's foundational values, symbolized through natural elements of the vineyards and cellar. The subject of this label stands for Curiosity and Joy in Experimentation.

