

PINOT GRIGIO 2025

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: 16

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: 4,7 g/litre

Label:

Every label of the Classical Grape Varieties features one of the winery's founda-
tional values, symbolized through natural elements of the vineyards and cel-
lar. The subject of this label stands for *Curiosity and Joy in Experimentation*.

