



Pinot Grigio Alto Adige DOC



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally fermented in stainless steel tanks at low temperatures (18- 21°C) to retain the classic aromatic qualities. Prior to bottling the wine is aged for a minimum of 4 months on the fine lees in the tank.

TASTING NOTES Light green lusters run through the radiant straw-yellow colour of this wine. Its aroma is rich in fruits, the most striking of which are pears and apples. An excellent balance gives this wine strength and structure. It is dry and smooth on the palate with a pleasant, mineral aftertaste. Pinot Grigio goes well with many dishes, especially lighter foods, fried mushrooms and fresh water fish.

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