

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Castelfeder

SÜDTIROL · ALTO ADIGE

PINOT GRIGIO „15“

ALTO ADIGE DOC



VARIETY PINOT GRIGIO

VINEYARDS The vineyards on the valley floor of the Lowlands around the towns Cortina, Magrè and Salorno are in one of Alto Adige's largest and most traditional white wine production areas and famous for their fresh, fruity and mineral whites.

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Loamy and sandy alluvial soil

YIELD 75 hl/ha

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.

SERVING TEMPERATURE 10°-12°C

SHELF LIFE 2-4 years

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| WINE ANALYSIS | Alcohol | 13.0 % by Vol. |
| | Acidity | 5.2 g/l |
| | Residual sugar | 2.8 g/l |