

Pinot Grigio

Alto Adige DOC



KETTMEIR

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| Grapes: | Pinot Grigio |
| Production zone: | Medium-low hillsides along the valley of Val d'Adige and Oltradige. |
| Elevation: | 250 – 500 m.a.s.l. |
| Soil Type: | Mixed origin, predominantly limestone with good skeleton and presence of clay. |
| Training system: | Part pergola, part espalier, Guyot pruned- |
| Plant density: | 3,000 – 3,500 plants per hectare (pergola), 5,000 – 6,000 espalier |
| Harvest time: | Early / mid September |
| Alcohol volume: | 13.50 % vol. |
| Serving temp.: | 8 – 10 °C |
| Recommended glass: | Medium sized tulip with narrow rim |
| Ageing potential: | 3 years |
| Bottles per case: | 6 |
| Format (cl): | 75 |

Technical notes

The fully ripe grapes are harvested by hand and undergo gentle soft-pressing to prevent the must taking on this Grapes's copper-toned pigments. Fermentation takes place at a controlled temperature of 17-18°C. After initial racking the wine rests on its lees to develop body and great balance.

Tasting notes

The wine's bright straw yellow colour is an introduction to heady scents of white-fleshed fruit, especially pear and ripe apple, with floral and citrus notes. Dynamic and energetic on the palate, an aromatic symphony with freshness as the conductor and a savoury tang as accompaniment. Notes of tropical fruit provide a final flourish.

Food pairings

An excellent aperitif but also a very versatile companion to many different foods: seafood starters, fish dishes, flavoursome soups and white meats. A must-try with exotic, hot and spicy cuisine.

