

## CLASSIC

# PINOT GRIGIO 2023

SÜDTIROL – ALTO ADIGE DOC

**VARIETAL:** Pinot Grigio

**AREA AND SOIL:** The vineyards extend over hilly terrain facing southeast, situated between 300 and 450 meters above sea level. The soil consists mainly of gravel and silt.

**CULTIVATION:** Guyot and pergola

**YIELD:** 80 hl/ha

**VINIFICATION:** The wine undergoes both fermentation and three months ageing in stainless steel tanks.

**ANALYSIS:** alcohol: 13.5 %, total acidity: 5.8 g/l, res. sugar: 2.5 g/l

**AGING POTENTIAL:** 1 – 3 years

**TASTING NOTES:** The wine has a light straw yellow color and offers an expressive, varietal aroma with nuances of ripe fruit such as peach and pear, accompanied by fine spicy notes. Its juicy aftertaste is accompanied by a refreshing acidity.

**PAIRING:** This wine is ideal as an aperitif and pairs perfectly with white meat, fish and seafood. It also goes very well with vegetarian dishes.

**SERVICE TEMPERATURE:** 8 – 10 °C

Contains sulphites

