



Valle Isarco

Pinot Grigio



Varietal: 100% Pinot Grigio

Age of Vine: 25 – 30 yrs

Practice:

Dry Extract:

Appellation: Südtirol Alto Adige DOC

Production:

Alcohol %: 13.5

Elevation: 650 mt

Residual Sugar: 2.5 g/l

Acidity: 6.4 g/l

Soil: Gravelly, skeleton-rich alluvial soils containing diorite and quartz phyllite.

Tasting Notes: The color is a bright golden yellow. At the nose is elegant, with a subtle bitter almond note. In the mouth is full, elegant and has a harmonious body with a well-balanced acidity.

Winemaking: Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation.

Food Pairing: Shellfish.

Accolades

2022 **91** pts James Suckling

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