

GIRLAN

KELLEREI · CANTINA

PINOT GRIGIO

SÜDTIROL · ALTO ADIGE · DOC

Production area

Pinot Grigio is grown on the hillside vineyards of Girlan at an altitudes ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature and aging on the lees in stainless steel tanks.

Tasting notes & food matching

Pinot Grigio has small bunches of rust-coloured, almost brownish grapes; sometimes Pinot Bianco and Pinot Grigio grapes can be found on the same vine and belong to the same family of Burgundy Pinots. It has a soft, delicate palate that is a nice accompaniment for asparagus, fish and delicate meats.

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| Vintage | 2023 |
| Growing area | Girlan |
| Grape varieties | Pinot Grigio |
| Serving temperature (°C) | 10-12° |
| Yield (hl/ha) | 70 |
| Alcohol content (vol%) | 13,5 |
| Total acidity (g/l) | 6,28 |
| Residual sugar (g/l) | 1,6 |
| Ageing potential (years) | 3 |

