

Pinot Grigio

Sub-Appellation: Eisacktal

Region: Alto Adige

Height above sea level: 600 meters.

Alcohol %: 13.5

Total acidity: 5.2 g / l

Residual sugar: 2.2 g / l

Plant density per hectare: 7500

Production per hectare: 58 hl

Vinification/Aging: natural yeast 60% in oak vessels / 40% stainless steel

Soil type: schist with t

Cultivation system: guyot

Tasting notes: The Pinot Grigio is a full-bodied white wine which is full of extracts.

It has a straw yellow color, it smells flowery, the taste is pleasantly soft.

Once it has ripened, you can taste hints of walnuts and honey.

Pairs well with mushroom dishes, fish and seafood dishes.

Farming Practices: Practicing Organic since 1999