

**Pinot Grigio 2025**

Alto Adige DOC



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**VARIETY**

100% Pinot Grigio

**VINIFICATION**

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on its fine lees.

**TASTING NOTES**

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral- salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!

**TERROIR**

Steep slopes with southeast and southwest orientation between 250 and 900m. An interplay of brisk mountain and warmer mid-level vineyards. Calcareous soils with clay, sand and porphyric parts. Handpicked with the utmost care.



lightweight 395 g

**VINTAGE 2025**

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

**FOOD PAIRING**

An extremely versatile wine for many occasions and interesting combinations: as an aperitif as well as an accompaniment to full-bodied first courses, drilled fish dishes and cheese fondue.

Appellation: Alto Adige DOC

Residual sugar: 1,4 g/L

Alcohol: 13,00 % Vol.

Aging: 3-4 years

Total acidity: 5,3 g/L

Availability: 0,75 l

Harvest: Entirely handpicked