Pinot Grigio Alto Adige DOC 2016

WINE DESCRIPTION
This is a richly styled Pinot Grigio produced from low-yielding vineyards in the Alto Adige DOC. The vineyards, located at the foothills of the Dolomite mountains, enjoy warm days and cool nights which preserve the wine's acidity and freshness to produce a well-balanced wine.

TASTING NOTES
This wine displays a straw color with aromas of citrus fruits, pears, apples, and white flowers. The rich and velvety texture of the wine is balanced by refreshing acidity leading to a long, lingering finish.

FOOD PAIRING
Fantastic as an aperitif but also a versatile food wine that can complement anything from a simple salad of lightly-dressed greens to richer dishes like seafood quiche.

VINEYARD & PRODUCTION INFO
Production area/appellation: Alto Adige DOC
Vineyard size: 43 acres
Soil composition: Calcareous, Clay, and Gravel
Training method: Pergola/Arbor-trained Guyot
Elevation: 660-1,320 feet
Vines/acre: 1,400-2,400
Yield/acre: 3.2 tons
Exposure: Eastern / Southeastern / Western
Year vineyard planted: 1974-2004
Harvest time: September
Bottles produced of this wine: 150,000

WINEMAKING & AGING
Varietal composition: 100% Pinot Grigio
Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 10 days
Fermentation temperature: 66 °F
Malolactic fermentation: Yes
Type of aging container: Stainless steel tanks
Length of aging before bottling: 5 months
Length of bottle aging: 2 months

ANALYTICAL DATA
Alcohol: 13.5 %
Residual sugar: 1.4 g/L
Acidity: 6.0 g/L
Dry extract: 22.9 g/L
Total SO2: 100.0 mg/L