

Alto Adige Pinot Grigio DOC



Although the Pinot Grigio is a relative of Pinot Bianco, they are quite different – not only because of the copper colored berries of the Pinot Grigio, but also because of the characteristics of the wines. The Pinot Grigio is more complex, with more intense colour and notes of banana, vanilla and spices.

Our Pinot Grigio grows in Branzoll and Frangart, two villages in the South of Bolzano, one in the valley, the other one on a slight slope, on an altitude of 250 – 300 m. Another part comes from S. Giacomo in Sabbia next to Bolzano from 450 m and from Auna di Sotto at 600 m. In this way, we have a full-bodied, structured, but also mineralic and elegant wine, and a great caution in the vinification make the typical fruity notes pass from the grape to the wine. The Pinot Grigio fits very well with fish, starters and not too spicy white meat. The best service temperature is about 10 – 13 °C. The Pinot Grigio should be opened within 2 or 3 years after bottling.

Vineyard area: 2,5 ha
Cultivation system: Pergola / Guyot
Soil: Gravel, slightly loamy,
sedimentary soils
Yield: 6000 l/ha
Variety: Grauburgunder (100 %)
Vinification: Steel
Acidity: 5,9 g/l
Residual sugar: 2,3 g/l
Alcohol: 13,4 % vol