



Limited Edition N°1 | Pinot Grigio

DOC denomination Südtirol – Alto Adige DOC
Grape varieties 100% Pinot Grigio
Vintage 2014

Information on the Grand Cru

Locality Caldaro
Soil Stoney soil
No. of vines 1360
Elevation 462

Winemaking The fully mature grapes are brought in in the early morning. They are carefully de-stemmed and crushed. The must is then transferred to 225-500 liter oak barrels for six months prior to storage in stainless steel vats.

Maturing Six to eight months in bottles to reach full maturity.

Wine maker Marco Chisté

Alcohol content 12,5% vol

Residual sugar 2,8 g/liter

Acidity 5,64 g/liter

Formats 75cl

Tasting notes

Color Straw yellow

Smell Aromas of exotic fruits and white flowers on the nose.

Taste Elegant on the palate, with pronounced taste and strong mineral notes. A wine with depth and an extremely well balanced structure.

Storage Bottles should be stored horizontally in a cool, dark place with minimal temperature fluctuations and high humidity.

Serving temperature 10-12°C

Recommended glass Large glasses for barrique wines.

Wine pairing guide Perfect with richer fish dishes and with cold platters, e.g. smoked bacon, and with semi-mature cheeses made from cows' milk.

