

Pinot Grigio

Alto Adige DOC



KETTMEIR

Variety:	Pinot Grigio
Production zone:	Mid to lower hillslopes of the west bank of the Adige river and lower Adige valley
Altitude:	South-east to south-west from 300 to 500 m (985 - 1,640 ft.) above sea level
Type of soil:	Clay and limestone gravel with good organic fraction
Training system:	Overhead trellis and vertical trellis
Planting density:	Overhead trellis 3,500 (1,415 per acre); vertical trellis 6,000 vines per hectare (2,425 per acre)
Harvest time:	Early to mid September
Alcohol volume:	13,00 % vol.
Serving temp. :	10-12 °C (50 - 53 °F)
Recommended glass:	Medium-sized tulip-shaped, narrowing at the rim
Ageing potential:	2/3 years
Bottles per box:	6
Format (cl):	75 (25,3 oz)

Technical information

Traditional white-wine vinification with soft-crushing of the grapes followed by fermentation in steel at controlled temperatures of 17-18 °C. Maturation is in steel with lees contact until the end of January, when the wine is prepared for bottling.

Tasting notes

Straw yellow; varietal ripe apple-led fruit fragrances; dry, well-structured palate sustained by pleasing acidity through to a long-lasting finish.

Food matching

Steamed small crustaceans, spaghetti with clams, grilled zucchini.

