

ERSTE+NEUE

WINE of SÜDTIROL ALTO ADIGE

VINTAGE 2011: A relatively mild winter and high temperatures in the spring, let the vines drive very early. The dry spring was followed by a rain period at the end of June. The cool July helped to stem the premature vegetation a bit. A warm August and the stable weather in September were the best conditions for the grapes to ripen on the vine. Despite the previous harvest, the white wines show a nice variety of flavours and a remarkable harmony. The red wines offer plenty of fruit tastes and a characteristic but very velvety tannin.

GRAPE VARIETY: Pinot Grigio

CLIMATE: climate of the Mediterranean Alps

SOIL: lime containing glacier deposit soil

CULTIVATION: Pergola training system

YIELD: 85 hl/ha

VINIFICATION: Fermentation and storage in stainless steel tanks; long contact time with the fine yeast to develop a multi-layered body

ANALYSIS: alcohol: 13.5 % vol., total acidity: 5.7 g/l, residual sugar: 1.9 g/l

DRINKABILITY: 2012-2013

DEGUSTATION: The Pinot Grigio is graced with lovely purity in its clean, focused fruit. There is a wonderful warmth that radiates through the wine even if this remains a fresh, mineral-driven style of Pinot Grigio

DISH IDEAS: An excellent wine for oysters and other fish dishes.

SERVICE TEMPERATURE: 7 – 9 °C

