

GIRLAN

KELLEREI • CANTINA

Pinot Grigio

Alto Adige DOC

Growing area

Pinot Grigio is grown on the hillside vineyards in Oltradige, at an altitude ranging from 400 to 500 m above sea level, in well aired vineyards. The growing site is rich in minerals, the result of ice age sedimentation and characterized by volcanic porphyry soils.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. The alcoholic fermentation takes place at controlled temperature in stainless steel tanks, as well as the subsequent aging on the fine lees.

Tasting notes & food matching

Pinot Grigio has small bunches of rust-coloured, almost brownish grapes; sometimes Pinot Bianco and Pinot Grigio grapes can be found on the same vine and belong to the same family of Burgundy Pinots. It has a soft and delicate taste that accompanies nicely dishes with asparagus, fish and delicate meats.

Vintage	2024
Growing area	Oltradige (400-500m)
Grape varieties	Pinot Grigio
Serving temperature	10-12 °C
Yield	70 hl/ha
Alcohol content	13,5 vol.%
Total acidity	6,13 g/l
Residual sugar	1,5 g/l
Ageing potential	3 years

