

# Pinot Grigio

Alto Adige DOC



KETTMEIR

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

