



KETTMEIR

PINOT GRIGIO VIGNA MASO REINER

ALTO ADIGE – SÜDTIROL DOC



GRAPES
Pinot Grigio



PRODUCTION ZONE
Maso Reiner, in the village
of Pochi di Salorno



ELEVATION
350 - 400 mt. a.s.l.



SOIL TYPE
Calcareous in origin, good clay
content, abundant skeleton and
relatively high level of organic matter



TRAINING SYSTEM
Espalier, Guyot pruned



PLANT DENSITY
6,000 plants per hectare



HARVEST TIME
Mid September



ALCOHOL VOLUME
13,50 % vol.



SERVING TEMP.
10 - 12 °C



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



AGEING POTENTIAL
5 / 6 years



BOX
6 Bottles



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

When perfectly ripe, the grapes are harvested by hand, undergo whole bunch soft pressing and are processed for white wine; a fair proportion of the must ferments in steel tanks and the remainder in French oak barriques, where the wine stays on its lees for around 11 months. After bottling, around a year after harvest, the wine ages in bottle for at least 6 months before being released for sale.

TASTING NOTES

Light straw yellow in colour, complex and refined bouquet with pronounced notes of yellow-fleshed fruit, especially ripe pear, which bring elegance and finesse. Full, characterful flavour bolstered by good acidity and persistent tangy finish.

FOOD PAIRINGS

Perfect with pasta served with white meat sauces and all types of risottos, the wine comes into its own with grilled fish, dressed shellfish, poultry and tasty cheese. Great companion to delicately spiced pan-Asian cuisine.