



KETTMEIR

# PINOT GRIGIO

ALTO ADIGE - SÜDTIROL DOC



GRAPES  
Pinot Grigio



PRODUCTION ZONE  
Medium-low hillsides along the valley of Val d'Adige and Oltradige



ELEVATION  
250 - 500 mt. a.s.l.



SOIL TYPE  
Mixed origin, predominantly limestone with good skeleton and presence of clay



TRAINING SYSTEM  
Part pergola, part espalier, Guyot pruned



PLANT DENSITY  
3,000 - 3,500 plants per hectare (pergola), 5,000 - 6,000 (espalier)



HARVEST TIME  
Early / mid September



ALCOHOL VOLUME  
13,50 % vol.



SERVING TEMP.  
8 - 10 °C (46 - 53 °F)



RECOMMENDED GLASS  
Medium-sized tulip with narrow rim



AGEING POTENTIAL  
3 years



BOX  
6 Bottles



FORMAT  
75 cl (25,3 oz)

## TECHNICAL NOTES

The fully ripe grapes are harvested by hand and undergo gentle softpressing to prevent the must taking on this Grapes's copper-toned pigments. Fermentation takes place at a controlled temperature of 17 - 18 °C. After initial racking the wine rests on its lees to develop body and great balance.

## TASTING NOTES

The wine's bright straw yellow colour is an introduction to heady scents of white-fleshed fruit, especially pear and ripe apple, with floral and citrus notes. Dynamic and energetic on the palate, an aromatic symphony with freshness as the conductor and a savoury tang as accompaniment. Notes of tropical fruit provide a final flourish.

## FOOD PAIRINGS

An excellent aperitif but also a very versatile companion to many different foods: seafood starters, fish dishes, flavoursome soups and white meats. A must-try with exotic, hot and spicy cuisine.