

# *Pinot Grigio Vigna Maso Reiner*

Alto Adige DOC



KETTMEIR

<b>Grapes:</b>	Pinot Grigio
<b>Production zone:</b>	Maso Reiner, in Pochi di Salorno
<b>Elevation:</b>	350 - 400 m.a.s.l
<b>Soil Type:</b>	Calcareous in origin, good clay content, considerable soil skeleton and good quantity of organic matter
<b>Training system:</b>	Espalier, Guyot-pruned
<b>Plant density:</b>	6,000 plants per hectare
<b>Harvest time:</b>	Mid-September
<b>Alcohol volume:</b>	13.50 % vol.
<b>Serving temp. :</b>	10 - 12 °C
<b>Recommended glass:</b>	Medium sized tulip with narrow rim
<b>Ageing potential:</b>	5 - 6 years
<b>Bottles per case:</b>	6
<b>Format (cl):</b>	75

## 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.

