

PINOT GRIGIO

DOC 2022



VARIETAL: Pinot Grigio

TRELLISING SYSTEM:

AGE OF VINES: 5 – 30 years

Wire-trained + Pergola

TEMPERATURE: 10 – 12 °C

ALCOHOL: 13.5 %

OPTIMAL AGING: 2023 – 2025

RESIDUAL SUGAR: 2.5 g/l

YIELD: 70 hl / ha

TA: 6.0 g/l

Contains sulphites

VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rainfall and replenished the water reservoirs. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, natural must clarification, fermentation at a controlled temperature of 18-20 °C, 3-month ageing on the fine lees in stainless steel.

VINEYARD

Steep, sloping vineyards with southerly and easterly expositions between 300 and 450 meters above sea level. Loamy, chalky gravel, heat-retaining and well-drained soils

TASTING NOTES

- brilliant yellow
- fruit-dominated nose, with overtones of pineapple, banana and ripe pears
- full-bodied with a juicy, voluptuous character, ripe notes of fruit on the finish

RECOMMENDATION

Reinvigorate a grilled halibut or pair it with a crab salad, light seafood dishes seem to take on more flavour when paired with our Pinot Grigio.