



Pinot grigio "ALIA"

Südtirol/Alto Adige DOC



Vintage: 2024

Variety:

Pinot grigio

Terroir:

The location at the base of the Mendel Mountains in Caldaro provides the ideal conditions for a full-bodied but nevertheless fresh white wine. The grape vines cultivated here grow at an altitude between 400 and 500 metres above sea level.

The deep limestone gravel soil with clay deposits is ideal for growing the Pinot grigio variety.

The grape vines are cultivated on trellises and are around 20 years old.

Climate:

The airy, fresh location with morning sun brings the Pinot grigio variety to elegant ripeness, with the cool winds from the Mendel Mountains providing freshness and interesting flavours. All in all, this guarantees a typical varietal character.

Vinification:

Fermentation and maturation take place in stainless steel tanks.

Harvest time:

Second decade in September

Tasting notes:

Straw yellow in colour and floral notes paired with nuances of citrus, apple, ripe pear and peach characterise this full-bodied and characterful white wine.

Food Pairing:

An excellent accompaniment to summer salads, but also ideal with Italian starters, fish or white meat.

Alcohol: 13,0 %Vol

Serving temperature: 8- 11°C

Total acidity: 5,5 g/l

Aging: 3-5 years

Residual sugar: 2 g/l

Availability: 0,75 lt; 1,50 lt

Harvest: Entirely handpicked

QR-Info:

ingredients, nutrition declaration, packaging components
E 320 kJ /76 kcal in 100 ml

