



Pinot Grigio Alto Adige Valle Isarco DOC

WINE DESCRIPTION

Pinot Grigio, also called "Ruländer" in Valle d'Isarco, is one of the most cultivated grape in the North East of Italy, together with Pinot Bianco and Chardonnay. Here, the soil conditions, the high elevation, and the microclimate with big changes of temperature between night and day, contribute to develop the aromatic profile of these wines, considered some of the best whites from Italy.

TASTING NOTES

Bright straw-yellow colour with greenish hues. The nose is rich of fruity aromas with impressions of apple, candied pear, and almonds. When fully mature, overtones of nuts and honey are noticeable. On the palate the wine is silky and juicy, with a good structure and a round and harmonious finish, thanks to aging in oak barrels.

FOOD PAIRING

Ruländer Pinot Grigio goes extremely well with light starters, cold cuts, fish and seafood. Ideal also with egg and mushrooms recipes.



VINEYARD & PRODUCTION INFO

Vineyard location:	Novacella - Valle Isarco
Vineyard size:	0,7 Ha
Soil composition:	Sandy and gravelly soil
Training method:	Guyot
Elevation:	650 m a.s.l.
Vines/Acre:	6,000/Ha
Exposure:	West
Age:	12-35 years
Harvest time:	Hand picking/end of October
First vintage:	1972
Production:	5,500 bottles

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Fermentation container:	Oak barrels
Type of aging container:	80% Stainless steel, 20% French oak tonneaux
Length of aging:	6 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	5,5 g/L
Acidity:	6.8 g/L
Dry extract:	25,8 g/L

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total acreage of vine: 19
Winery Production: 70,000 bottles
Region: Alto Adige

