

GAIERHOF

PINOT GRIGIO TRENINO DOC

THE "PINOT" VINES ARE ORIGINALLY FROM THE BORGOGNA AND THEY ARRIVED IN TRENINO FROM GERMANY AROUND THE BEGINNING OF THE LAST CENTURY. HERE THEY FOUND THEIR DEAL HABITAT IN THE COLD- TEMPERATE CLIMATE. THE FRUIT ACTUALLY RANGES FROM AN EPONYMOUS GREY (THUS THE NAME "GRIGIO" IN ITALIAN) TO A DELICATE, PINKY MAUVE, WITH BERRIES OF VARIED SHADES OFTEN FOUND WITHIN A SINGLE BUNCH.

TASTING NOTES

The color is straw yellow. The bouquet on the nose is very elegant with the typical varietal scent of Williams pear. Dry, harmonious and fine taste with a good balance and a lingering fruity finish.

FOOD PAIRINGS

An excellent aperitif; pairs well with typical Mediterranean dishes and grilled fish such as trout.

VINEYARD & PRODUCTION INFO

Vineyard location:	Rovere' della Luna- Trentino
Soil composition:	Mixed, small-sized stones
Training method:	Simple pergola, Guyot
Elevation:	750 f (250 m) a.s.l.
Vines/hectare:	4,000/Ha (Pergola) - 6,000/Ha (Guyot)
Exposure:	South east
Vine Age:	15 -25 years
Harvest time:	Hand picking/September
First vintage:	1980

WINEMAKING & AGING

Varietal composition:	100% Pinot Grigio
Maceration technique:	Stainless steel tanks
Type of aging container:	12 days at 64°F using selected yeasts
Length of aging:	Stainless steel tanks
Length of bottle aging:	4 months
	2months

TECHNICAL DATA

Alcohol:	13 %
Residual sugar:	13 g/L
Acidity:	5.6 g/L
Dry extract:	19.6 g/L

PRODUCER PROFILE

Estate owned by:	Gaierhof, Togn Family
Winemaker:	Goffredo Pasolli
Total land under vine:	124 (50 Ha)
Winery Production:	500,000 bts
Region:	Trentino Alto Adige



VIAS IMPORTS LTD.
VIASWINE.COM | @VIASWINE
875 6TH AVE SUITE 15 NEW YORK, NEW YORK, 10001

