

# GAIERHOF

## PINOT GRIGIO TRENTO DOC

THE "PINOT" VINES ARE ORIGINALLY FROM THE BORGOGNA AND THEY ARRIVED IN TRENTINO FROM GERMANY AROUND THE BEGINNING OF THE LAST CENTURY. HERE THEY FOUND THEIR IDEAL HABITAT IN THE COLD-TEMPERATE CLIMATE. THE FRUIT ACTUALLY RANGES FROM AN EUPHONYMOUS 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

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

### WINEMAKING & AGING

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

### TECHNICAL DATA

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

### PRODUCER PROFILE

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



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

