

PINOT GRIGIO

ALTO ADIGE VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 0.7 ha
Soil composition: sandy and gravelly soil
Training method: Guyot
Elevation: 2,132 ft a.s.l.
Vines/ha: 6,000 vines/ha
Exposure: West
Vines age: 12–35 years
Harvest time: end of October
First vintage: 1972
Production: 5,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio
Fermentation

Container: oak barrels

Aging

Container: 80% stainless steel, 20% tonneaux
Wood: French oak
Length: 6 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 5.5 g/l
Acidity: 6.8 g/l
Dry extract: 25.8 g/l



FOOD PAIRINGS

It pairs extremely well with light starters, cold cuts, fish, and seafood. It is also ideal with egg and mushroom recipes.



TASTING NOTE

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

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total land under vine: 19 ha
Winery production: 70,000 bts
Region: Alto Adige (Italy)



PACHER.HUBER

