

# PINOT GRIGIO

## VALLE ISARCO DOC



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 0.8 ha  
**Soil composition:** sandy, calcareous clay and gravel  
**Training method:** spalliera  
**Elevation:** 2,296 ft a.s.l.  
**Vines/ha:** 5,500 vines/ha  
**Exposure:** South-West  
**Vines age:** 6 years  
**Harvest time:** end of September



### WINEMAKING & AGING

**Varietal composition:** 100% Pinot Grigio  
**Fermentation**

**Container:** stainless steel tanks

**Length:** 4 weeks

**Temperature:** 64–68 °F

#### Aging

**Container:** 70% big barrels - 30% tonneaux

**Length:** 7 months

**In bottle:** 1 month



### TECHNICAL DATA

**Alcohol:** 13.5%

**Residual sugar:** 1.7 g/l

**Acidity:** 5.4 g/l



### FOOD PAIRINGS

A versatile white wine that pairs beautifully with seafood, freshwater fish, light pasta dishes, risottos, and seasonal vegetables.

It also complements delicate poultry dishes and fresh, soft cheeses.



### TASTING NOTE

Bright straw yellow with delicate aromas of ripe pear, apple, white peach, and subtle floral notes.

Fresh and vibrant on the palate, it is well balanced with crisp acidity, a refined mineral character, and a clean, lingering finish.

### PRODUCER PROFILE

**Estate owned by:** Hannes

Baumgartner

**Winemaker:** Hannes

Baumgartner

**Total land under vine:** 6.5 ha

**Winery production:** 60,000 bts

**Region:** Alto Adige (Italy)

