



PINOT GRIGIO FESTIVAL - CLASSIC

VINTAGE: 2015
CONTENTS: 0,75 l
VARIETY: 100 % Pinot Grigio
VINEYARD: Meran, Salurn, Marling
280 – 350 m
SOIL: Humic slightly loamy sand, granite
and gneiss
AGE OF VINES: 10 – 15 years
SHELF LIFE: 3 years +

ANALYSIS:
ALCOHOL: 13,5 %
TOTAL ACIDITY: 5,1 g/l
RESIDUAL SUGAR: 3,4 g/l

TASTING:
Vivid straw yellow. Fruity, fresh scent of green apples and banana, balanced and full on the palate with a refreshing fruit acidity; fine finish.

VINIFICATION:
Cold maceration for about 12 hours. Alcoholic fermentation in small stainless steel tanks. Storage on the fine yeast for 5 months.

WINE & FOOD:
Recommended with stronger fish dishes, South Tyrolean specialties.

Serving temperature: 10-12°