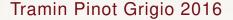




PRODUCER PROFILE

Estate owned by: A cooperative of local growers Winemaker: Willi Stürz Total acreage under vine: 575 Estate founded: 1889 Winery production: 150,000 Bottles Region: Trentino Alto-Adige

Country: Italy



WINE DESCRIPTION

This is a richly styled Pinot Grigio produced from low-yielding vineyards in the Alto Adige DOC. The vineyards, located at the foothills of the Dolomite mountains, enjoy warm days and cool nights which preserve the wine's acidity and freshness to produce a well-balanced wine.

TASTING NOTES

This wine displays a straw color with aromas of citrus fruits, pears, apples, and white flowers. The rich and velvety texture of the wine is balanced by refreshing acidity leading to a long, lingering finish.

FOOD PAIRING

Fantastic as an aperitif but also a versatile food wine that can complement anything from a simple salad of lightly-dressed greens to richer dishes like seafood quiche.

VINEYARD & PRODUCTION INFO

Production area/appellation: Alto Adige DOC

Vineyard size: 43

Soil composition: Calcareous, Clay, and Gravel Training method: Pergola/Arbor-trained Guyot

 Elevation:
 660-1,320 feet

 Vines/acre:
 1,400-2,400

 Yield/acre:
 3.2 tons

Exposure: Eastern / Southeastern / Western

Year vineyard planted: 1974-2004 Harvest time: September Bottles produced of this wine: 150,000

WINEMAKING & AGING

Varietal composition: 100% Pinot Grigio Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 10 days Fermentation temperature: 66 °F Malolactic fermentation: Yes

Type of aging container: Stainless steel tanks

Length of aging before bottling: 5 months
Length of bottle aging: 2 months
Total SO2: 100 mg/L

ANALYTICAL DATA

 Alcohol:
 13.5%

 Residual sugar:
 1.4 g/L

 Acidity:
 6 g/L

 Dry extract:
 22.9 g/L

