



Pinot Grigio Vigneti delle Dolomiti IGT 2021

Grapes:	100% Pinot Grigio
Region:	Vigneti delle Dolomiti
Vineyards:	The vineyards are located in the two provinces of Alto Adige and Trentino.
Exposure:	South/Southwest
Altitude:	300-800 meters above sea level
Soil:	Very rich, deep and with a good content of clay as well as Dolomitic limestone that formed through erosion.
Vine Training:	Guyot
Time of Harvest:	Mid September/Mid October
Vine Density:	60 hL per hectare
Total Production:	40,000- 45,000 bottles
Vinification Process:	Fermentation takes place at a controlled temperature almost exclusively in stainless steel tanks, with a small quantity in barrique.
Aging Process:	About four months on its lees, a process that gives the wine great structure and a full body.
Alcohol Content:	13.0%
Tasting Notes:	Intense straw yellow; floral aromas reminiscent of acacia, sage and hay; almonds and sandalwood. On the palate, the wine shows incredible finesse and elegance.
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli
Cellaring:	2+ years
Closure:	Corkfree
Food/Menu Pairing:	Ideal with first courses like pasta, rice and other grains as well as vegetable dishes and grilled white meat without any dressing.