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Alto Adige - DOC - South Tyrol

2021



Selection

TURMHOF

Pinot Grigio

DESCRIPTION

This Pinot Gris is pale yellow to sandy in color, with a floral bouquet of herbs and ripe fruits such as pear, peach and melon. Thanks to the wooden casks, the body of the wine is full and round with an elegant, creamy finish.



100 % Pinot Grigio



Light starters, fish, South Tyrolean specialties



50.0 - 53.6 °F
10 - 12 °C



Locations to the south of Magrè
Hillside vineyards in Cortaccia > S/SE
688 to 1,148 feet | 210 to 350 m



Guyot
2,428-2,832 vines/acre|6,000-7,000 v./ha
Year of planting: 2001 and later



45 to 55 hl per hectare



Alcohol = 14.0 % by vol
Acidity = 6.3 g/liter
Residual sugar = 2,1 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

HARVEST AND VINIFICATION

Fermentation and aging for ten months at 75% in large oak under regular batonnage, the remaining 25% with malolactic fermentation in tonneau. After blending, the assemblage spends another two months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



up to 5 years