



ROTTENSTEINER

PINOT GRIGIO

ALTO ADIGE DOC



VARIETY: Pinot Gris (100%)
CULTIVATION SYSTEM: pergola / guyot
SOIL: gravel, slightly loamy, sedimentary soils
YIELD: 6000 l/ha
VINIFICATION: steel tanks
BOTTLES PRODUCED: 25,000
STORABILITY: 2-3 years
SERVICE TEMPERATURE: 8-10°

TECHNICAL DATA

ACIDITY: 6.8 g/l
RESIDUAL SUGAR: 3.2 g/l
ALCOHOL: 13.6 % vol

HISTORY

Although the Pinot Grigio is a relative of the Pinot Bianco, they are yet quite different – not only because of the copper-coloured berries of the Pinot Grigio, but also because of the characteristics of the wines. The Pinot Grigio is more complex, with more intense colour and notes of banana, vanilla and spices.

VINEYARDS

Our Pinot Grigio grows in Branzollo and Frangarto, two villages in the South of Bolzano, one in the valley, the other one on a slight slope, at an altitude of 250 – 300 m. Another part comes from S. Giacomo in Sabbia next to Bolzano at 450 m and from Auna di Sotto at 600 m. In this way, we have a full-bodied, structured, but also minerally and elegant wine.

VINIFICATION

After fermentation at 19°C, the Pinot Grigio matures in stainless steel tanks. Extreme caution in the vinification makes the typical fruity notes pass from the grape to the wine.

DESCRIPTION

The Pinot Grigio fits very well with fish, starters and white meat.