Classic White

PINOT GRIGIO
ALTO ADIGE VALLE ISARCO DOC

EISACKTAL
VALLE ISARCO
KELLEREI CANTINA

Vintage	2024
Variety	Pinot Grigio
Altitude	500 - 780 m
Orientation	south east
Slope	50%
Yield per hectare	70
Training system	guyot
Period of harvest	end of september
Soil	Gravelly, skeleton-rich alluvial soils containing diorite and quartz phyllite
Vinification	Delicate processing and crushing, controlled-temperature fermentation and ageing on fine lees in stainless steel tanks, no malolactic fermentation

Characteristic

Color	bright golden yellow
Nose	elegant, with a subtle bitter almond note
Taste	full, elegant and harmonious body, wellbalanced acidity
Ageing capacity	5 years
Pairing recommendations	light appetizers, pasta dishes, mushroombased dishes, poached freshwater fish and shellfish, excellent as an aperitif
Serving temperature	8° C - 10°C

Analytical data

Alcohol	13,0 % vol.
Residual sugar	2,2 g/l
total acidity	6,2 g/l



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