

CLASSIC

Alto Adige Pinot Grigio 2023

This wine is all the rage right now, an international bestseller – especially as a major export to the United States and Great Britain. The grape, which actually originates from Burgundy, loves not only the climate in South Tyrol, but also the soil conditions. It has found a second homeland here, and has become the most widely planted grape variety. It is appreciated for its freshness, nice acidity and pleasant, lingering aftertaste







straw yellow with glints of green

fruity aroma of ripe pear and apple

soft, refined and elegant

VARIETY: Pinot Grigio

AGE: 5 to 35 years

Area of Cultivation:

Sites: various vineyards in the municipalities of Appiano and Caldaro (400-500 m) Exposure: southeast, southwest Soil: calcareous pebbly soil Training System: Guyot

HARVEST: mid to end of september; harvest and selection of grapes by hand.

VINIFICATION: Fermentation and partially malolactic fermentation in stainless-steel tanks.

YIELD: 70 hl/ha

ANALYTICAL DATA: Alcohol Content: 13.5 %

Acidity: 5.5 gr/lt

Serving Temperature: 8-10°C

PAIRING RECOMMENDATIONS:

The uncomplicated aperitif wine is often drunk at trendy parties and scene events. Combines perfectly with baked curd praline on tomato carpaccio.

STORAGE/POTENTIAL: 3 to 4 years

AWARDS: 2022: 90 Points James Suckling 2021: 91 Points James Suckling 2020: 91 Points James Suckling; 90 Points Robert Parker 2019: 92 Points James Suckling; 90 Points Robert Parker



office@stmichael.it