

# pinot grigio alto adige DOC

## description:

Vineyards for this concentrated Pinot Grigio rest at 1,000 feet A.S.L. in the sandy, easy warming porphyric gravel and calcareous soil high above the town of Terlan. Fermentation is temperature-controlled and the wine is aged on the lees for 6 months.

## region:



trentino - alto adige

## producer:

Terlano

## grape varieties:

Pinot Grigio

## exposure:

South/Southwest

## altitude:

250–300m A.S.L.

## soil:

Sandy (Terlan), medium sandy (Siebeneich) and calcareous (Andrian)

## alcohol:

13.00%

## tasting notes:

It is light straw in color with pleasant aromas of ripe melon and freshly picked MacIntosh apples. Crisp and light on the palate with lovely pineapple, Bartlett pear and apple flavors that harmoniously intermingle with orange zest and almond notes. The finish lingers with spicy tropical fruit. Pairs equally well with light seafood dinners and richer cream-based sauces.



**The WINE ADVOCATE** 2006 Pinot Grigio 90 points

**WINE ENTHUSIAST**  
2005 Pinot Grigio  
Editors' Choice 90 points

**Wine Spectator**  
2005 Pinot Grigio 88 points  
2004 Pinot Grigio 89 points  
2003 Pinot Grigio 90 points

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