

pinot grigio alto adige DOC

terlano
trentino-alto adige

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.

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

2008, 2003 Pinot Grigio 90 points
2005 Pinot Grigio 88 points
2004 Pinot Grigio 89 points

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