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Pinot Grigio PUITEN 2007

A classic example of pinot Grigio grown in the higher sites in the Cornaiano/Appiano area, a complex wine with seductive fruit sweetness, aromatic fragrance and a fine backbone of fruity acidity.

Description: Full yellow tinged with green; the bouquet is concentrated and fruity leading to a full mouth feel characterised by attractive orchard fruit flavours, hay and honey with crisp, refreshing acidity. Cellaring potential 3-5 years.

Food Choices: A very food-friendly wine, try with a chicken pasta bake, a fish and chip supper, an apple and celery or seafood salad. Serve lightly chilled: 10-12° C.

Grape Variety: 100 % Pinot Grigio / Ruländer.

Sites: Puiten - Salurn in the very south of South Tyrol, A lightly sloping hillside at an altitude of 240-270 m with medium-heavy, gravely-sandy soils.

Yield: 60 hl/ha

Winemaking: Fermentation takes place in stainless steel tanks at a constant 18°C and lasts around 14 days. Part of the wine is fermented in large oak casks where it undergoes malolactic fermentation. Both new wines are matured separately on their fine lees for 6 months, after which the blend is made, the wine is lightly filtered and bottled.

Analytical Data:	Alcohol	13,86 % Vol
	Total acidity	5,1 g/l
	Sugar-free dry extract	21,4 g/l

