

Alto Adige
Pinot Grigio
DOC
PENÓNER

14% by vol.

GRAPE VARIETY.

Pinot Grigio

PRODUCTION ZONE.

Penon – the steep slopes above Kurtatsch (elevation 550 m./1,800 ft.)

SOIL.

Sandy and gravelly soil

YIELD PER HECTARE.

8,500 kg.

VINIFICATION.

Ten percent of the juice is fermented in used small oak casks, where the organic malolactic fermentation also takes place. The remainder is fermented in temperature-controlled steel tanks.

CELLARING POTENTIAL.

3 years

TOTAL ACIDITY.

6.3 g./l.

RESIDUAL SUGAR.

3.6 g./l.

COLOR.

Straw yellow with green reflections

ABOUT THE WINE.

Pinot Grigio has been at home in Alto Adige since the nineteenth century. The first “Pinot Gris” was introduced from Burgundy by Archduke Johann of Austria in 1852. In the best areas of Penon (elevation 550 m./1,800 ft.), this Pinot Grigio develops a good, fiery, lean acidity structure. Natural winegrowing and rigorous restricting of yields produce only top-quality select grapes. On the chalky vineyard terraces in a special microclimate, a unique, spicy-peppery mountain wine is born that is lush and full-bodied on the palate, reminiscent of tangerines, sliced yellow peaches, gooseberries, and fresh apples. The juicy finale provides a magic balance as a duet between the beguiling fruit charm and a subtle, lasting playfulness with minerals and long-lasting berries.



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