



MERAN
KELLEREI • CANTINA

A.A. PINOT GRIGIO "FESTIVAL"

The Pinot Grigio is an extremely special wine. Its pale red berries with their grey sheen are vinified using traditional white wine production methods. The result is a white wine from reddish grapes. Above all, this variety of grape is at home in vineyards in the lower reaches of Merano and surrounding area..

A white wine that stands out from the crowd.



RANGE:
Festival



VARIETY:
Pinot Grigio



GROWING AREAS:
Merano, Marlengo
280 – 350 m



SOIL:
humus, slightly loamy sand, granite and gneiss



AGE OF VINES:
10 – 15 years



VINIFICATION:
Cold maceration for about 12 hours. Alcoholic fermentation in small stainless steel tanks. Ageing on the fine lees for 5 months.



TASTING NOTES FROM OUR WINEMAKER:
Vivid straw yellow. In the nose fruity, fresh scents of green apples and bananas. On the palate wellbalanced and complex with a refreshing fruit acidity; moderate finish.



WINE & FOOD:
strong fish dishes and South Tyrolean specialities



SHELF LIFE:
3 years +



SERVING TEMPERATURE:
10 - 12°C



ANALYSIS - VINTAGE 2020:
ABV: 13,5 %
TOTAL ACIDITY: 5,0 g/l
RESIDUAL SUGAR: 2,3 g/l