ISARGUS Pinot Grigio 2020

IGT Weinberg Dolomiten / Vigneti delle Dolomiti







Wine Description

Delicate and fresh bouquet. Fruity notes of peach, pleasant to the palate, full, elegant finish.

Still wine | white | dry Wine Type:

Alcohol: 12.5 % Residual Sugar: 2 g/l Acid: 6.2 g/l

vegan, organic, bio-dynamic Certificates:

Allergens: sulfites **Drinking Temperature:** 10 - 12 °C Aging Potential: small (6 years) Optimum Drinking Year: 2022 - 2028

Vineyard

Origin: Italy, Bozen

Quality grade: IGT Weinberg Dolomiten / Vigneti delle Dolomiti

Kalter Keller Site:

Varietal: Pinot Gris 100 % | 24 years

6000 plants/ha | 3000 liter/ha

Sea Level: 450 - 470 m

Soil: loam

> clay slate

Harvest and Maturing

Harvest: handpicked **Grape Sorting:** manual Malolactic Fermentation:

Fermentation: spontaneous with pied de cuve

> small wooden barrel | more than 2 years | 3 - 4 week(s) | temperature control: yes | 17 - 20 °C stainless steel tank | 3 - 4 week(s) | temperature

control: yes | 17 - 20 °C

Maturing: steel tank | 7 month(s)

small wooden barrel | more than 2 years | 7 month(s)

Bottling: glass cork | April 24, 2021 | 800 bottles

Product Codes

EAN: 8032130014062

Vintage 2020

Among the white wines, 2020 presents itself as an good vintage on average with very nice Chardonnay and Pinot Grigio. The winemakers are very satisfied with the Pinot Noir and Lagrein. The Merlot and especially the Cabernet had to be harvested somewhat earlier than planned because of the weather conditions – with good but not surprisingly good qualities. The 2020 Schiava (Vernatsch) comes through as somewhat leaner than in previous years. At lower elevation locations, the 2020 harvest volumes were around five percent lower than in the previous year, and at the higher elevations, around ten percent lower. (Südtirol Wein)

Curiosity

The name of this wine recalls one of the ancient names of the "Isarco" river. Ancient authors called the river "Eisack Isargus".

Food Pairing

Ideal pairings include elaborated appetizers, such as mushrooms, fish and fresh cheeses.