# ISARGUS Pinot Grigio 2022

IGT Weinberg Dolomiten / Vigneti delle Dolomiti



WEINGUT



#### Wine Description

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

Wine Type: Still wine | white | dry

Alcohol: 14 % Acid: 4.3 g/l Residual Sugar: 3g/l

vegan, organic, bio-dynamic Certificates:

Allergens: sulfites **Drinking Temperature:** 10 - 12 °C Aging Potential: small (6 years) Optimum Drinking Year: 2024 - 2030

Vineyard

Origin: Italy, Bozen

Quality grade: IGT Weinberg Dolomiten / Vigneti delle Dolomiti

Kalter Keller Site:

Varietal: Pinot Gris 100 % | 26 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

**Product Codes** 

EAN: 8032130014062

Vintage 2022

Great reds and astonishing whites - A hot summer yields a "gigantic red wine vintage" and extraordinary whites. The wine experts of Alto Adige agree: 2022 will be a great vintage for full-bodied red wines in particular, which benefited from the exceptionally high temperatures last summer. But white wines, too, are doing surprisingly well in all areas of cultivation, turning out unusually powerful but still fresh and fruity. (Cons. Alto Adige Wine)

## 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.