



KETTMEIR

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Pinot Grigio Alto Adige D.O.C.

VARIETY:	100% Pinot Grigio
PRODUCTION ZONE:	Mid to lower hillslopes of the west bank of the Adige river and lower Adige valley
POSITION AND ALTITUDE:	Southeast to southwest from 300 to 500 meters a.s.l.
TYPE OF SOIL:	Clay and limestone gravel with good organic fraction
TRAINING SYSTEM:	Overhead trellis and vertical trellis
PLANTING DENSITY:	Overhead trellis 3,500; vertical trellis 6,000 vines per hectare
HARVEST TIME:	Early to mid September
ALCOHOL VOLUME:	13 % vol.
SERVING TEMPERATURE:	10-12 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing at the rim
AGING POTENTIAL:	2/3 years

WINEMAKING PROCEDURE

Traditional white-wine vinification with soft-crushing of the grapes followed by fermentation in steel at controlled temperatures of 17-18 °C. Maturation is in steel with lees contact until the end of January, when the wine is prepared for bottling.

TASTING NOTES

Straw yellow; varietal ripe apple-led fruit fragrances; dry, well-structured palate sustained by pleasing acidity through to a long-lingering finish.

FOOD PAIRINGS

Steamed small crustaceans, spaghetti with clams, grilled zucchini.

Pinot Grigio

