

Pinot Grigio Alto Adige DOC

GRAPES :	Pinot Grigio
PRODUCTION ZONE:	Alto Adige
ALTITUDE:	200 - 350 m (655 - 985 ft.) above sea level
TYPE OF SOIL:	Porphiric, calcareus, morenic origin that absorbs the day's heat
TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	5,000 plants per hectare (2,025 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	12% vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

Santa Margherita was the first company to vinify pink Pinot Grigio grapes as a white wine. In this process, the must does not remain in contact with the skins, from which it would otherwise take on the rusty color. Following a soft pressing, the must ferments for 10 days at 18 °C (64°). Once the fermentation is over, the wine is stored at a controlled temperature of 15 - 16 °C (59 - 61 °F) in stainless steel tanks until it is time to bottle.

TASTING NOTES

This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.

SERVING SUGGESTIONS

Excellent as an aperitif, and ideal with seafood salads or pasta and rice dishes based on fish and shellfish. Also perfect with white meats, boiled or grilled fish and soufflés.

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