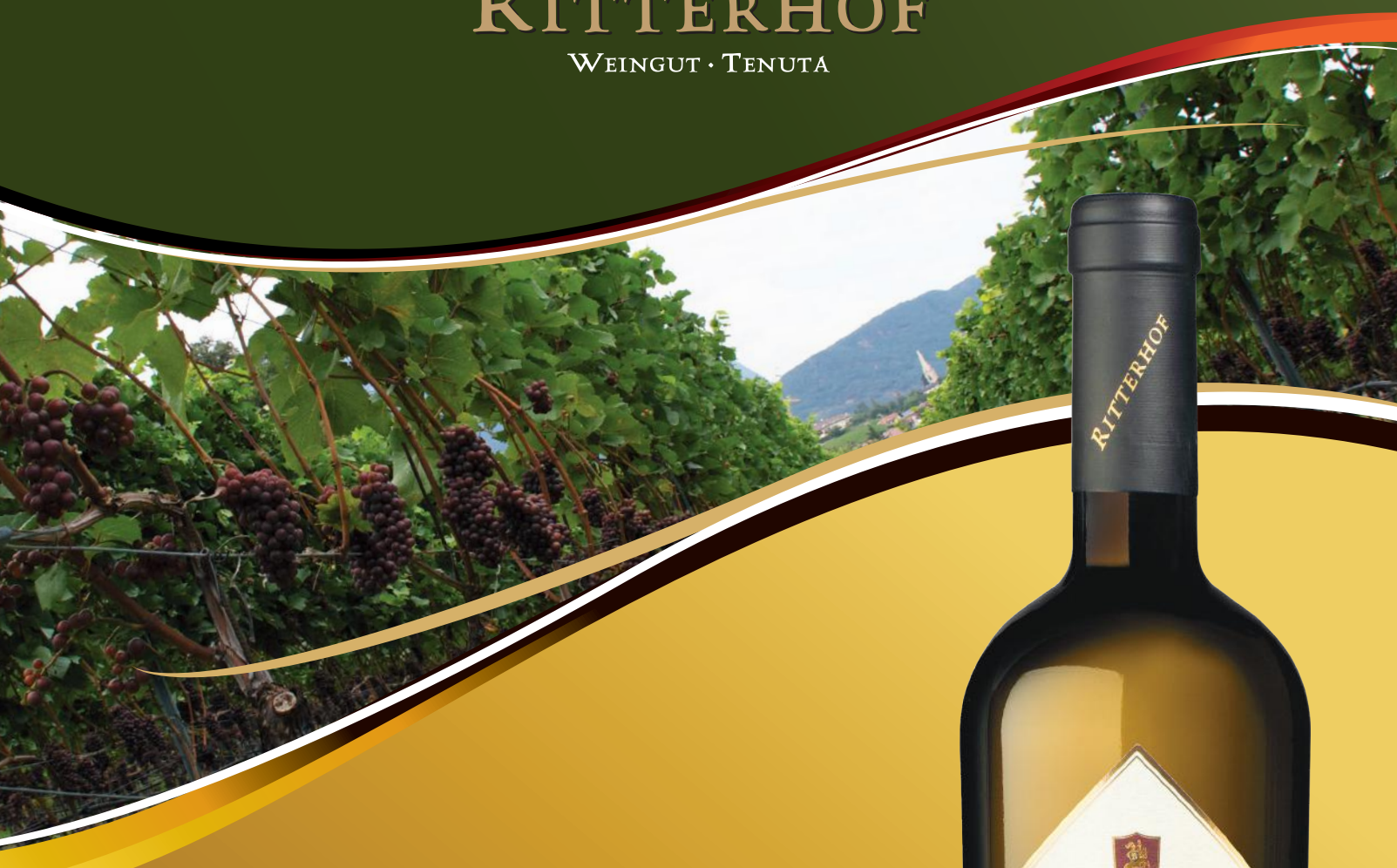




# RITTERHOF

WEINGUT · TENUTA



## PINOT GRIGIO OPES

### WINE DENOMINATION

Alto Adige Pinot Grigio Opes DOC

### OPES - THE RICH ONE

Complex and nuanced. From the first sip, it's multifaceted personality fascinates all senses.

### Wine growing area

The vines of the Pinot Grigio grow on the southern slopes below the wine village of Kaltern on the South Tyrolean Wine Route. The grapes mature at an altitude of 320 metres, on well-drained soil and mineral-rich glacial moraines.

### HARVEST AND YIELD

The Grapes of the Pinot Grigio reach perfect ripeness for harvest in mid to late September. The grapes are carefully picked by hand and, with a plant

density of 6,000 vines, achieve a yield of 50 hectolitres of wine per hectare.

### VINIFICATION

The Grapes of the Pinot Grigio reach perfect ripeness for harvest in mid to late September. The grapes are carefully picked by hand and, with a plant density of 6,000 vines, achieve a yield of 50 hectolitres of wine per hectare.

### WINE DESCRIPTION

This wine captivates with its bright straw-yellow colour with green hues. It delights the nose with a complex interplay of fresh white peach, pear and floral fragrances and fine roasty aromas. On the palate, it impresses with its elegant richness and density, underpinned by subtle vanilla notes. A wine with a hint of well-integrated wood with a delicate freshness and a pleasantly mellow reverberation.

### RECCOMENDATION

The Pinot Grigio Opes goes extremely well with rich starters and fish dishes in all variations.