



# RITTERHOF

WEINGUT · TENUTA

## PINOT GRIGIO

### WINE DENOMINATION

South Tyrolean Pinot Grigio DOC

### GRAPE

Pinot Grigio

### WINE GROWING AREA

The vineyards for our Pinot Grigio are in the Lowlands and Upper Etsch Valley at an altitude of 220 – 420 metres. The vines grow on gravely clay soils and are trained on trellises (Guyot system).

### HARVEST AND YIELD

Harvesting of the Pinot Grigio grapes begins in mid to late September. From the handpicked grapes, we achieve a yield of 70 hectolitres of wine per hectare.

### VINIFICATION

After a short maceration time, the freshly picked Pinot Grigio grapes are gently pressed, clarified and fermented in a stainless steel tank at a controlled temperature of 20°C.

### WINE DESCRIPTION

This classic Pinot Grigio (Pinot Gris) has a luminous pale, straw-yellow colour and delights the nose with complex fruit notes, particularly juicy pear. Its flavour is well structured with a graceful fullness, elegance, a well-balanced fruit acidity and pleasant spiciness.

### RECOMMENDED WITH

This Pinot Grigio goes exceptionally well with fish, light starters and white meats.

