

## SOLL

### PINOT GRIGIO DOC 2022

**VARIETAL:** Pinot Grigio

**AGE OF VINES:** 10 – 15 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2023 – 2028

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 14.0 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 5.9 g/l

Contains sulphites

» Mountain breezes descend at night to soothe vines that have basked in the summer sunlight. «

#### VINTAGE

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on August 24 the first grapes were delivered to the winery. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

#### VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, slow fermentation at a controlled temperature of 18°C (50% in big oak), six-month ageing on the fine lees, filtering and bottling in May.

#### VINEYARD

Northeast facing slope at 250 – 300 meters above sea level, a rather breezy vineyard that has a relatively warm micro-climate, despite its altitude; this combination allows a high degree of ripeness without danger of Botrytis. Heavy soils, primarily loamy, weathered chalk.

#### TASTING NOTES

- light straw-yellow
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate with light undertones of wood on the finish

#### RECOMMENDATION

This wine is an excellent accompaniment to mushroom dishes, fish and seafood. It is also recommended as an aperitif wine.

#### AWARDS

**ROBERT PARKER** – 2015: 90 p., 2019: 92+ p., 2020: 91 p., 2021: 91 p

**JAMES SUCKLING** – 2016: 90 p., 2017: 91 p., 2018: 90 p., 2019: 91 p., 2020: 91 p., 2021: 91 p.

**SELECTION GENUSSMAGAZIN** – 2020: ausgezeichnet

**FALSTAFF** – 2018: 91 p., 2020: 90 p.,

**LUCA MARONI** – 2013, 2017: 90 p., 2020: 94 p.,