DE IT EN

KALTERN
Kellerei . Cantina

PINOT GRIGIO

DOC 2024

VARIETAL: Pinot Grigio

AGE OF VINES: 5 – 30 years

TEMPERATURE: 8 – 10 °C

OPTIMAL AGING: 1 – 3 years

YIELD: 70 hl/ha

TRELLISING SYSTEM:
Wire-trained + Pergola

ALCOHOL: 13.5 %

RESIDUAL SUGAR: 3.0 g/l

TA: 5.7 g/l

Contains sulphites

VINTAGE

After a rainy spring and a sluggish start to summer, August brought the long-awaited turnaround: Sunny and warm days encouraged the ripening of the grapes and allowed early varieties to reach very good quality. Harvest began at the end of August under nearly perfect conditions, accompanied by stable weather lasting into September. With the onset of autumn rains, the harvest of late-ripening red wines became more challenging due to demanding weather conditions. Nevertheless, the vintage produced exciting white wines and early-ripening red wines of remarkable quality.

VINEYARD

Situated at altitudes ranging from 300 to 450 meters above sea level, the vineyards face south and east. The soil consists mainly of clayey limestone gravel, which creates ideal conditions for Pinot Grigio.

VINIFICATION

Vinification starts with the pressing of ripe, healthy grapes, followed by natural must clarification. Fermentation takes place at a controlled temperature of 18 to 20 °C. After fermentation, the wine is aged for three months on the fine lees in stainless steel tanks.

TASTING NOTES

- brilliant yellow color
- the wine presents a fruity nose with aromas of pineapple, banana, and ripe pear
- full-bodied, creamy, juicy, with a ripe fruit finish

RECOMMENDATION

Ideal with mushroom dishes and as an excellent accompaniment to fish and seafood, this wine is also highly recommended as an aperitif.

AWARDS

ROBERT PARKER – 2019: 90 p.

JAMES SUCKLING –2018: 90 p., 2019: 90 p., 2020: 91 p., 2021: 90 p., 2022: 90 p.

JAPAN WINE CHALLENGE – 2019: Best White Wine of the year, 2020: Silver

SAKURA JAPAN WOMEN'S WINE AWARDS – 2018: Gold, 2021: Gold

www.kellereikaltern.com . info@kellereikaltern.com