


TERRA ALPINA

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PINOT GRIGIO


2022


Grape variety: Pinot Grigio

 Made with organic grapes


Description:

 brilliant straw yellow with a green shimmer


 quite pronounced and expressive aroma
with flowery and somewhat spicy notes


 lively, precise, with a slight smokiness at the back and a good,
fresh finish. Best to be drunk: When properly cellared,
this wine may be kept for approximately 2 years

Suggested food:

 starters (both fish or meat), pâtés and terrines, fish and shellfish,
poultry, white meat and mushrooms

Origin:

 selected vineyards in the Dolomiti area, situated at an altitude
of 220 - 350 metres a.s.l. (720 - 1150 feet)

 Dolomitic limestone and porphyry, quite cool mesoclimate with big variations
between day and night temperatures

Vinification:

fermentation in stainless steel tanks, followed by maturation
on the fine lees for at least four months.

Partially fermented in contact to whole cluster.

Alcohol: 12,5% by vol.

Acidity: 5.6 g/litre

Name:

Have you ever stood in front of the Dolomites and experienced its striking contrasts?
These mountains in the northern Italian Alps contain power and beauty, liveliness
and tranquility, danger and grace and represent a combination of Mediterranean and
Alpine influences. Together with selected wine growers from this area
Terra Alpina creates fresh, expressive and lively wines that reflect their unique origin.

