

Alto Adige  
South-Tyrol  
Pinot Grigio  
DOC  
2018  
13,5 % by vol.

**GRAPE VARIETY.**

Pinot Grigio (Pinot Gris)

**VINEYARD LOCATION.**

Cortaccia

**CHARACTERISTICS.**

A fresh white wine, rich in extract

**COLOR.**

Bright yellow to yellow

**TOTAL ACIDITY.**

5,8 g./l.

**RESIDUAL SUGAR.**

2,1 g./l.

**CELLARING POTENTIAL.**

2 to 3 years.

**RECOMMENDED PAIRINGS.**

With mushrooms, poached fish, shellfish, fish soups; also drunk as an aperitif.

**SERVING TEMPERATURE.**

10–11° C. (50–52° F.)

**ABOUT THE WINE.**

Pinot Grigio (known as Ruländer or Grauburgunder in German) has been at home in Alto Adige since the nineteenth century. The first “Pinot Gris” was introduced from Burgundy by Archduke Johann of Austria in 1852. In lower areas around Kurtatsch, the Pinot Grigio develops a mild acidity, while the high alcohol and extract content contribute to strength and flavor. The Pinot Grigio gets fine mineral-rich spice that takes on a fiery varietal perfume of gooseberries, lime-tree flowers and acacia blossoms from the lime-rich soils of the fantastically steep slopes of Kurtatsch-Penon. The blending of mountain and valley grapes creates an extraordinary Pinot Grigio, with the total class and creamy suppleness of the south and the seriousness on the palate of the north.



**Kellerei Kurtatsch  
Gen. Landw. Ges.**

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**Cantina Produttori Cortaccia  
Soc. Agr. Coop.**

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