



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

Pinot Grigio

South Tyrolean Pinot Grigio DOC

WINE GROWING AREA

The vineyards for our Pinot Grigio are in the Upper Etsch Valley at an altitude of 320 – 420 metres. The vines grow on gravelly 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 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.

RECCOMENDATION

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

