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WALDTHALER
WEINGUT ▫ TENUTA

PINOT GRIGIO 2024

Grape Variety: 100 % Pinot Grigio

Appellation: South Tyrol DOC

Description: **A modern and characterful Pinot Grigio with aromas of ripe pear and delicate citrus notes.** Juicy, slightly saline and elegantly creamy on the palate, combining freshness, balance and refined drinkability.

Vinification: Fermentation in concrete vats at controlled temperature. Aged on fine lees in stainless steel for 7 months, followed by bottling and 6 months bottle aging.

Growing Area: South Tyrolean Lowlands

Soil: Deep clay soils

Yield: 8.000 kg/ha
The grapes are gently pressed with a limited juice yield of 60% to preserve purity and avoid bitterness.

Food Pairing: Ideal as an elegant aperitif. Harmonizes beautifully with savory starters, vegetable quiche, tarte flambée and delicate fish dishes such as Mediterranean sea bass.

Alcohol:	12,5 % vol.
Acidity:	4,9 g/l
Residual Sugar:	0,3 g/l
Serving Temperature:	8–10 °C
Aging Potential:	2–4 years

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