



P|S



DeSilva

PINOT GRIS

SÜDTIROL • ALTO ADIGE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Pinot Gris.

Description: Our classic Pinot Gris convinces with its lightly aromatic fresh fruit and its smooth, spicy taste.

Site: Überetsch - Kaltern Ober-Planitzing at 450 m above sea level + Unterland.

Soil: Loamy limestone, stony soil.

Harvest: Early to mid-September.

Yield: 75 hl/ha

Vinification: De-stemming, pressing of the mash, then first degumming in stainless steel tanks and then clear must + stabilisation for 4-5 days.

Alcoholic fermentation at low temperatures in stainless steel. Affinage on fine lees after fermentation until February/March.

Shelf life: 5 - 10 years

Serving temperature: 10°C

Food recommendation: Fish and meat-based starters.

It is an ideal companion in the summer season, especially interesting as an aperitif.

VINTAGE 2022

ALCOHOL: 14,0 % vol.

TOTAL ACIDITY: 6,7 g/l

PH VALUE: 3,2

MALOLACTIC FERMENTATION: 0%