



**SCHRECKBICHL  
COLTERENZIO**

VINUM EXCELLENS



## Pinot Grigio 2018

Mouth filling, mellow with finesse, discreet fruit aromas and impressive length.

**Tasting notes:** Pale straw yellow in colour with an attractive aroma of citrus fruits, peach and honeydew melon; medium rich, fruity and direct on the palate with orchard fruit flavours and tangy acidity on the finish.

Cellaring potential: 2-3 years.

**Food Combination:** Fennel and orange salad, grilled sea bass, pasta, marinated squid salad and a variety of poultry dishes.

Serve lightly chilled: 10-12° C.

**Grape Variety:** Pinot Grigio

**Vineyards:** Vineyards at altitudes between 350 and 400 metres, sites especially suitable for Pinot Grigio. Soils are gravely and sandy with a high calcium carbonate content. The microclimate is cool with strong contrasts between day and night time temperatures.

**Yielding:** 70 hl/ha

**Winemaking:** The juice is fermented in stainless steel tanks at a constant temperature of 18° C, after which the young wine refines on its fine lees for several months before bottling.

<b>Analytical Data:</b>	Alcohol	13,5%	Vol
	Total acidity	5,4	g/l
	Sugar-free dry extract	19,1	g/l
	Residual sugar	3,0	g/l