



**SCHRECKBICHL  
COLTERENZIO**

VINUM EXCELLENS



## Pinot Grigio PUITEN 2017

A classic example of pinot Grigio grown in selected vineyards of the Val d'Adige, a complex wine with seductive fruit sweetness, aromatic fragrance and a fine backbone of fruity acidity.

**Tasting notes:** Of a full yellow colour tinged with green nuance and a concentrated, fruity bouquet, this wine is mouth-filling with quince, pear and honey melon flavours. A very complex wine perfectly balanced with crisp, refreshing acidity. Cellaring potential: 3-5 years.

**Food Combination:** A very food-friendly wine, try with a chicken pasta bake, a fish and chip supper, an apple and celery or seafood salad.  
Serve lightly chilled: 10-12° C.

**Grape Variety:** Pinot Grigio/Ruländer.

**Location:** Vineyards with medium-heavy, gravelly and sandy soils.

**Yielding:** 50 hl/ha

**Winemaking:** Fermentation takes place both in stainless-steel tanks and in large oak casks at a constant temperature of 18° C. The new wines refines separately for 10 months on fine lees which are regularly stirred up. The final blend refines shortly before bottling.

<b>Analytical Data:</b>	Alcohol	14%	Vol
	Total acidity	6,3	g/l
	Sugar-free dry extract	21	g/l
	Residual sugar	2,7	g/l