



KUPELWIESER



PINOT GRIGIO „FRITZ“

Grapes: Pinot Grigio

Origin: From vineyards on the valley floor of the 'Lowlands' of Alto Adige, this Pinot Grigio flourishes with outstanding climatic conditions and good soil conditions to the highest standards. The low yield per hectare is reflected in the high level of quality.

Vinification: After the grapes arrive, they are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19° C (66° F).

Characteristic properties: The rich aroma as well as the excellent acidity make this wine hard and rich.

Color: radiant straw-yellow
Bouquet: delicately fruity, with subtle tones of pear
Flavor: dry, soft, with a pleasing fullness and delicate acidity

Recommended pairings: Fried mushrooms, freshwater fish, steamed shellfish, and fish chowders

Serving temperature: 10 - 12° C (50 - 54° F)

Cellaring: 2 - 3 years