



VINITY
WINE COMPANY

Cantina Valle Isarco – Eisacktal Pinot Grigio

Appellation: Alto Adige Valle Isarco DOC

Type: White, dry

Varietal: 100% Ruländer (Pinot Grigio)

Valle Isarco Pinot Grigio is a full, elegant, excellent white wine with an acidulous finish.

Tasting Notes

Color: Bright, light golden yellow.

Bouquet: Elegant, with a subtle bitter almond note.

Taste: Full, elegant and harmonious body, well-balanced acidity.

Alcohol: 13.50%.

Residual Sugar: 2.6 g/L.

Total Acidity: 6.4 g/L.

Serving Temperature: 8-10° C (46-50° F).

Pairing

Light appetizers, pasta dishes, mushroom-based dishes, poached freshwater fish and shellfish, excellent as an apéritif.

Vineyard Notes

Production Area: Bressanone, Chiusa, Renon, Villandro, Velturmo.

Elevation: 520-690 (1,700-2,260 feet) meters a.s.l.

Exposure: Southeast.

Soil: Gravelly, skeleton-rich alluvial soils containing diorite and quartz phyllite.

Training System: Guyot.

Yield: 70 hl/ha.

Winemaking Notes

Harvest: End of September.

Vinification: Delicate processing and crushing, controlled temperature fermentation and aging on fine lees in stainless steel tanks, no malolactic fermentation.



***Cantina Valle Isarco (or Eisacktal)** is one of the newest wine-making cooperatives in South Tyrol; yet its white wines have already become famous around the world. Because the Valle Isarco enjoys the ideal climate for growing white grapes, the Cantina specializes in the production of white wine. The cooperative has agronomists and oenologists who work with members to grow healthy vines. Using controlled and limited production which ensures fruit of highest quality is obtained with minimal intervention. The modern facility at Chiusa produces one million wine bottles every year, of which 80% are DOC (quality wines from specific vine-growing areas). The elegance and character of the wines reflect the philosophy of the Cantina and of its 130 members.*