

Cantina Valle Isarco – Eisacktal Pinot Grigio "Aristos"

Appellation: Alto Adige Valle Isarco DOC

Type: White, dry

Varietal: 100% Ruländer (Pinot Grigio)

Only the best fruit from the best vineyards is selected to produce the "Aristos" label range. The focus on quality is extreme and the wines are produced in limited quantities. Pinot Grigio Aristos shows the noble character of the varietal. This is a world-class wine that also happens to be Pinot Grigio. The fruit and aromatic notes are familiar, but low residual sugar and elegant mouth-feel put this Pinot Grigio in a class of its own.

Tasting Notes

Color: Bright, greenish with pale yellow highlights.

Bouquet: Markedly elegant, pleasant, with refined pear and apple scents.

Taste: Dry and full with a persistent mid palate, round in the mouth with a delicate,

long finish.

Alcohol: 13.5%.

Residual Sugar: 2.0 g/l. **Total Acidity:** 6.2 q/l.

Serving Temperature: 10-12° C (50-53° F).

Pairing

Light appetizers, cold meats, egg or mushroom dishes, freshwater fish and poached shellfish, excellent as an apéritif.

Vineyard Notes

Production Area: Chuisa, Velturno.

Elevation: 550-600 meters (1,800-1,970 feet) a.s.l. on a 45% slope

Exposure: Southeast.

Soil: Very deep, fertile clayey soils with high water retention capacity.

Training System: Guyot.

Yield: 40 hl/ha.

Winemaking Notes

Harvest: Hand picked in the beginning of October.

Vinification: The grapes are picked exclusively by hand. After a short period of contact with the skins, the delicate crushing of the grapes follows. Controlled temperature fermentation and aging for 10 months on the fine lees takes place partly in in stainless steel tanks, partly in large Acacia-wood barrels.





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 vinegrowing areas). The elegance and character of the wines reflect the philosophy of the Cantina and of its 130 members.