

The Selections

Pardaun

Alto Adige Pinot Grigio 2024 DOC



Vintage	2024
Grape variety	Pinot Grigio
Production area	Alto Adige
Altitude	300-400 a.s.l.
Soil	Calcareous clay and angular white dolomite
Yield	50 hl/ha
Vinification	Alcoholic fermentation in tonneaux, followed by 6 months of ageing in wood and 1 year in stainless steel tanks.
Appearance	
Colour	Intense straw yellow, with lighter reflections.
Aroma	Aromas of ripe pear and juicy melon, complemented by delicate spicy notes of vanilla and toasted almonds.
Taste	Full-bodied and juicy on the palate, with fine minerality and harmonious acidity. Rich and distinctive, with a long, persistent finish.
Alcohol	13,5 %
Residual sugar	2.2 g/l
Acidity	5.9 g/l
Drinking temp.	10-12°C
Ageing ability	8 - 10 years