# Pinot Grigio   Sanct Valentin 2017

Sanct Valentin Pinot Grigio was born back in 1986. The first grape selections were carried out in selected vineyards in Eppan/Berg, and a Pinot gris was vinified in small wooden barrels for the first time. With smoothly integrated acidity, power and fullness, the expressive Sanct Valentin Pinot Grigio has been well received for decades. It is one of Italy's most-awarded Pinot gris wines and promises an excellent drinking experience even after several years of storage.

Deep straw yellow

Fruity aroma of apple, pear and fine vanilla

Strong in character, pleasant acidity, smoky nuances

## Grapevines
**Variety:**      Pinot gris (formerly Ruländer)
**Age:**           15 to 32 years

## Area of Cultivation
Sites: Selected vineyards in Eppan (about 420 – 600 m)
Exposure: Southeast, southwest
Soil: Limestone gravel
Training System: Guyot

## Harvest
Mid September; harvest and selection of grapes by hand

## Vinification
Fermentation, malolactic fermentation and development on the lees in barrique-tonneaux. Assemblage after nearly a year, followed by at least six months of further maturation in stainless-steel tanks.

## Production
**Yield:**               45 hl/ha
**Alcohol Content:**     14 %
**Acidity:**             5,3 gr/lt

## Serving Temperature
8 to 10 degrees

## Pairing Recommendations
A true all-rounder that pairs well with both fish and red meat yet is also a perfect match for risotto with herb pesto.

## Storage/Potential
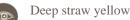8 to 10 years or more

## Recommended glass

## Awards

2015: 90 Points Robert Parker, 92 Points James Suckling,
90 Points Falstaff, 4 Viti - Vitae, 94 Points Luca Maroni;
2014: 90 Points Wine Spectator; 3 Bicchieri Gambero Rosso, Gold Medal Sommelier Wine Awards
2012: Silver Medal at Sommelier Wine Awards 2015
2011: 96 points from Luca Maroni; 90 Points Robert Parker; 90 Points Wine Spectator; "Three Stars" - international Pinot Grigio Award; 91 Points Savoir Vivre,
2010: Five Clusters from Bibenda; Three Stars from Veronelli; 96 points from Luca Maroni; Bronze Medal at the SWA
2008: Three Stars from Veronelli
1995: Three Glasses from Gambero Rosso

St. Michael-Eppan