



Pinot Grigio Anger 2018

Depending on the soil and microclimate, Pinot gris varies from a simple everyday wine all the way up to absolute top growths. The warm, sun-exposed vineyards of the Anger sites, with their loamy limestone gravel soils, are a textbook example. The Anger Alto Adige Pinot Grigio has a noble structure, nice balance and fine acidity – making it an absolute pleasure to drink.



Pale yellow with a slightly green shimmer



Ripe pear and honeydew melon



Creamy

Grapevines

Variety: Pinot gris (formerly Ruländer)

Age: 10 to 30 years

Area of Cultivation

Sites: Various vineyards near the village center of St. Michael (400-430 m)

Exposure: South, southeast

Soil: Limestone gravel

Training System: Guyot

Harvest

early to mid of September

Vinification

Fermentation and malolactic fermentation of the majority (70%) takes place in stainless-steel tanks and the rest (30%) in oak barrels. The two wines are combined in March.

Production

Yield: 60 hl/ha

Alcohol Content: 14 %

Acidity: 5,5 gr/lt

Serving Temperature

8 to 10 degrees

Pairing Recommendations

The strong white goes well with fish and fish soup, guinea fowl breast or veal fillet.

Storage/Potential

4 to 5 years

Recommended glass



Awards

2016: 90 Points Wine Spectator

2012: 91 Robert Parker Points

2011: Three Glasses from Gambero

Rosso