



# St. Pauls Pinot Grigio



**Varietal:** 100% Pinot Grigio

**Age of Vine:** 25 – 30 yrs

**Practice:**

**Dry Extract:**

**Appellation:** Südtirol Alto Adige DOC

**Production:**

**Alcohol %:** 11

**Elevation:** 500 – 600 mt

**Residual Sugar:**

**Acidity:** g/l

**Soil:** Pinot Grigio is a white wine although his grape skin goes from pink to red. Our vineyards are located on warm calcareous soils and slopes.

**Tasting Notes:**

Elegantly structured and savory, this offers aromas of white field flower, orchard fruit and chopped herb. Boasting depth and finesse, the bright, juicy palate delivers mature pear, tangerine zest and flinty mineral alongside fresh acidity that lifts the creamy flavors.

**Winemaking:**

Slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 - 7 months, no malolactic fermentation

**Food Pairing:** Mushroom-based dishes, fish and seafood; makes an excellent aperitif.

**Accolades**

2015 Wine Enthusiast 90pts



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