



## PINOT GRIGIO PETER ZEMMER

**Grapes:** Pinot Grigio – Alto Adige DOC

**Origin:** The Pinot Grigio is a selection of the best vineyards of the valley floor and steep slopes near the vineyard estate. It flourishes under outstanding climatic conditions on calcareous gravels from moraine sediments on the hills and sandy alluvial soils in the valley bottom. The poor yield per hectare and the particular terroir are responsible for the outstanding quality of the wine. The fascinating interplay between tradition and innovation, man and the surroundings, sense and sensuality finds expression in the passion and sensitivity with which Peter Zemmer brings this wine to life.

**Yield per hectare:** 70 hl.

**Vinification:** After the grapes arrive, they are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 18 °C (64 °F) in stainless steel tanks. After several months of ripening on the yeast this elegant wine achieves its perfection.

**Characteristic properties:** The rich aroma as well as the excellent acidity make this wine hard and rich.

**Color:** radiant straw-yellow with a greenish tone  
**Bouquet:** elegant flowery aroma with typical tones of ripe fruit (pear, melon) and spices  
**Flavor:** fruity mineral flavour, full-bodied with fresh acidity

**Recommended pairings:** Different starters, tureens and terrines, fish, shellfish and crustaceans, white meat and poultry

**Serving temperature:** 10 – 12 °C (50 – 54 °F)

**Cellaring:** 2 – 3 years

