



Pinot Grigio, is one of the noblest varieties of the Burgundy family of wine grapes. It prefers the lightly clayey soils of the mid and lower Valle Isarco that give it unique strength and expression.

Alto Adige Valle Isarco Pinot Grigio (Ruländer) DOC 2010

CANTINA VALLE ISARCO
Loc. Coste 50, 39043 Chiusa · Alto Adige/Italy
P +39 0472 847 553 – F +39 0472 847 521
info@cantinavalleisarco.it – www.cantinavalleisarco.it

GRAPE VARIETY Ruländer (Pinot Grigio)

SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)

AVERAGE YIELD 85 q/ha

ALCOHOL 13,5 % vol

ACIDITY 5,9% vol

SUGAR-FREE EXTRACT 22,2 g/l

RESIDUAL SUGAR 3,1 g/l

FIRST YEAR OF PRODUCTION 1961

MEAN ANNUAL OUTPUT 35,000 bottles

AGEING CAPACITY 3–4 years

PRODUCTION AREA Bressanone, Chiusa, Renon,
Villandro, Veltuno

ALTITUDE 400–600 m a.s.l., SE-exposed hillsides

VINTAGE TIME end of September–beginning of October,
hand-picked

CHARACTERISTICS full, elegant, excellent
white wine with acidulous finish

COLOUR bright golden yellow

NOSE pleasant, delicate, with floral sensation

TASTE typical Burgundy aroma (bitter almond),
dry, full, smooth and well-balanced taste

SERVING TEMPERATURE 10–12 °C

MATCHINGS light hors d'oeuvres, cold meats,
egg or mushroom dishes, poached freshwater
fish and shellfish; an excellent aperitif