

COLTERENZIO PINOT GRIGIO



100% Pinot Grigio. Pale straw yellow color. Attractive aroma of citrus fruits, peach and honeydew melon. Medium rich, fruity and direct on the palate with orchard fruit flavors and tangy acidity on the finish. Excellent with food, try with salads, grilled fish, pasta and a variety of poultry dishes. Serve lightly chilled.

Vineyards at altitudes between 350 and 400 metres, sites especially suitable for Pinot Grigio. Soils are gravely and sandy with a high calcium carbonate content. The microclimate is cool with strong contrasts between day and night time temperatures. The juice is fermented in stainless steel tanks at a constant temperature of 18° C, after which the young wine refines on its fine lees for several months before bottling. Alto Adige is at the point where northern and southern Europe meet. Viticulture in the area goes back at least to Roman times and the people are as likely to speak German as Italian. With both snow-covered mountains and fruitful valleys it is a mixture of Alpine and Mediterranean climates. Colterenzio is located in Cornaiano, one of the villages among the vineyards in an area of cool, rolling hills south of Bolzano. The growing area includes vineyards located between 250 and 550 meters above sea level and with a large variety of soil compositions, microclimates and ripening phases. The vineyards are protected by the Alps, have a significant difference in day-night temperatures during the ripening phase, 1800 hours of sun per year, and a consistent aeration from Lake Garda.

The Colterenzio winegrowers' co-operative was founded by 28 vintners in 1960. Over the years other passionate viticulturalists from diversified micro-zones in the area joined the collective, and today nearly 300 members cultivate approximately 300 hectares of vineyards. Today it's been recognized as one of the best wineries in Italy. Absolute dedication to grape growing is the priority among all Colterenzio vintners. From first planting the vines to harvesting the grapes by hand, they believe that the work in the vineyard is determined by the rhythm of nature. The resulting wines unite crisp, Alpine fragrance with Mediterranean spice and warmth.

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Tasting Note:

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Shelf Talker:



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