

COLTERENZIO PINOT GRIGIO PUITEN



Pinot Grigio/Ruländer. A full yellow color tinged with green nuance and a concentrated, fruity bouquet, this wine is mouth filling with quince, pear and honey melon flavors. A very complex wine perfectly balanced with crisp, refreshing acidity. Very food-friendly, try with a chicken pasta bake, a fish and chip supper or an apple and celery or seafood salad. Serve lightly chilled.

Vineyards with medium-heavy, gravely and sandy soils. Fermentation takes place both in stainless- steel tanks and in large oak casks at a constant temperature of 18° C. The new wines refines separately for 10 months on fine lees that are regularly stirred up. The final blend refines shortly 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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Pinot Grigio/Ruländer. Concentrated, fruity aromas; flavors of quince, pear & honey melon; complex & balanced; crisp, refreshing acidity;

Shelf Talker:



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