DE IT EN

KALTERN
Kellerei . Cantina

SOLL

PINOT GRIGIO DOC 2024

VARIETAL: Pinot Grigio

AGE OF VINES: 10 – 15 years

TEMPERATURE: 10 – 12 °C

OPTIMAL AGING: 1 – 6 years

YIELD: 60 hl/ha

TRELLISING SYSTEM: Wire-trained

ALCOHOL: 14.0 %

RESIDUAL SUGAR: 3.0 g/l

TA: 5.6 g/l

Contains sulphites

VINTAGE

After a rainy spring and a sluggish start to summer, August brought the long-awaited turnaround: Sunny and warm days encouraged the ripening of the grapes and allowed early varieties to reach very good quality. Harvest began at the end of August under nearly perfect conditions, accompanied by stable weather lasting into September. With the onset of autumn rains, the harvest of late-ripening red wines became more challenging due to demanding weather conditions. Nevertheless, the vintage produced exciting white wines and early-ripening red wines of remarkable quality.

VINEYARD

The vineyards are located on a north-eastern slope at an altitude of 250 to 300 meters above sea level. This warm yet airy location allows the grapes to ripen completely without botrytis. The strong soil consists mainly of loamy limestone gravel.

VINIFICATION

Vinification begins with whole-cluster pressing of ripe and healthy grapes. This is followed by slow fermentation at a controlled temperature of 18 °C, with the wine being fermented both in large oak barrels (40 %) and in stainless steel tanks (60 %). After fermentation, the wine ages for 6 months on the fine lees.

TASTING NOTES

- light straw-yellow color
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate, with light undertones of wood on the finish

RECOMMENDATION

Soll Pinot Grigio is an excellent accompaniment to mushroom dishes, such as chanterelle risotto, as well as various fish dishes and seafood. It also harmonizes well with poultry dishes, light salads and slightly spicy dishes such as antipasti or spicy Asian cuisine.

AWARDS

ROBERT PARKER – 2019: 92+ p., 2020: 91 p., 2021: 91 p., 2022: 91 p.

JAMES SUCKLING – 2020: 91 p., 2021: 91 p., 2022: 91 p., 2023: 91 p.

DECANTER – 2023: 90 p. Silver Medal

SELECTION GENUSSMAGAZIN – 2020: ausgezeichnet

FALSTAFF – 2018: 91 p., 2020: 90 p.

LUCA MARONI – 2020: 94 p.

THE DRINKBUSINESS – 2023: Gold Medal

www.kellereikaltern.com . info@kellereikaltern.com