

SOLL

PINOT GRIGIO DOC 2023

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: 13.5 %

RESIDUAL SUGAR: 2.5 g/l

TA: 5.6 g/l

Contains sulphites



VINTAGE

The 2023 winegrowing year was marked by fluctuating weather conditions, necessitating increased work in the vineyard. A winter with sparse snowfall and a warm March prompted an early onset of vegetation. April followed typical patterns, but May was rainy, affecting flowering, which occurred close to the long-term average. June experienced instability, with heatwaves and periods of drought. July saw significant rainfall accompanied by some exceptionally hot days. Despite extreme temperature fluctuations in August, a golden autumn yielded a successful grape harvest with overall excellent grape quality.

VINEYARD

The vineyards are located on a north-eastern slope at an altitude of 250 to 300 meters above sea level. This warm but 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 and in stainless steel tanks. After fermentation, the wine is aged 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 dishes.

AWARDS

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

JAMES SUCKLING – 2019: 91 p., 2020: 91 p., 2021: 91 p., 2022: 91 p.

SELECTION GENUSSMAGAZIN – 2020: ausgezeichnet

FALSTAFF – 2018: 91 p., 2020: 90 p.

LUCA MARONI – 2020: 94 p.