

# KUNST.STÜCK

## PINOT GRIGIO DOC 2019

**VARIETAL:** Pinot Grigio

**AGE OF VINES:** 30 years

**TEMPERATURE:** 10-12 °C

**OPTIMAL AGING:** 2022 – 2030

**YIELD:** 50 hl / ha

**TRELLISING SYSTEM:** guyot

**ALCOHOL:** 14,0 %

**RESIDUAL SUGAR:** 1,5 g/l

**TA:** 5,9 g/l

Contains sulphites

» One single image - immobile within the flow of time. A sigh of yearning melts into the immense breath of nature that infuses all, the flow of the seasons caresses the vine-clad hills. Pearl-like, the berries enfold a treasure that man will unveil, only to be once more hidden, flowing into a bottle, there to rest, silent; waiting, until the moment the curtains rise and it will be there, center staged, the Star. Experience will then become memory, imprinted on heart and mind: kunst.stück, artwork. «

### VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes.

### VINIFICATION

The cold maceration in the press of the destemmed grapes lasts one day. Then the cloudy must ferments at a controlled temperature of 18 °C in large oak barrels. The aging on the fine lees in 30 hl oak barrels lasts 24 months and gives the wine complexity. Bottled in summer with light filtration. The following year in bottle ensures the perfect balance of this Pinot Grigio.

### VINEYARD

The vineyard is located on somewhat low-lying hills south of Caldaro, in Tramin-Söll, at 300 meters above sea level. On the glacial moraine soils, very well drained, this Pinot Grigio finds the perfect conditions. The vines, which are over 30 years old, have produced particularly high-quality grapes in 2019. This is due to the rather warm microclimate, which gives the vines warm days and cool nights. These strong temperature fluctuations, caused by the thermal inversion currents at night, give the wine maturity and freshness at the same time.

### TASTING NOTES

Bright yellow color; freshness, elegance and minerality combine with salty, spicy and ripe notes. The sweet notes of the wood complete the bouquet; the well-integrated acidity, the fullness, the fruit and the long finish complement each other, creating an intense and rounded balance.

### RECOMMENDATION

The spicy and savory notes of this Pinot Grigio are perfect with vegetarian dishes. The sweetness of the wood also encourages more daring combinations with smoked fish or white meat dishes. An adaptable white wine that can be a food companion to a whole menu.