



Kettmeir Pinot Grigio Alto Adige D.O.C.

A complex and sophisticated Pinot Grigio that is a classic example of the best of Alto Adige.

Fast facts:

- **Region:** Alto Adige (Northeast Italy)
- **Grapes:** 100% Pinot Grigio
- **Style:** Dry, unoaked, orchard fruits (apple/pears), crisp acidity.
- **Production:** Cool-temperature fermentation in stainless steel.
- **Pairing:** Flexible profile works well when many dishes are served at the same time. Best with white meats, creamy sauces and complex dishes.

BTG: \$ _____ Bottle: \$ _____



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Kettmeir Pinot Grigio Alto Adige D.O.C.



Describing the wine:

- Straw yellow color with varietal ripe apple-led fruit aromas. Dry on the palate with vivid acidity and a persistent, mineral-driven finish.
 - Founded in 1919, our vineyards are located on the hills around Lake Caldaro on a wide range of soil types, altitudes and microclimates. The local terroir adds to the complexity of our wines.
 - ***Sustainable and vegan-friendly***, we only use natural products in the vineyards so you can clearly taste the fresh mountain air of the Alto Adige.
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