



Pinot Grigio

Alto Adige Pinot Grigio, DOC

Bright straw yellow, fruity aromas, full-flavored, crisp, and mineral.

The Pinot Grigio grows at an altitude of 230 meters above sea level in a vineyard overlooking Lake Caldaro. The marked difference in temperature between day and night is the key to its pronounced aromas of apricot, lemon and pear, with hints of almond. On the palate, the wine is lively, fresh and full-bodied, with a stimulating acidity. An expressive wine with a juicy finish.

Manual harvest and selection of the grapes. Gentle pressing and pre-clarification by sedimentation. Fermentation under controlled temperature in stainless steel tanks (90%) and a small portion in used French barriques without malolactic fermentation (10%). Followed by aging on the fine lees.



100 % Pinot Grigio



Up to 3 years



Caldaro, Seehof: 230 m above sea level, medium-heavy, humus-rich sandy clay soil on calcareous gravel in the immediate vicinity of Lake Caldaro



Ideal with flavorful starters, egg dishes, fried fish and meat, and delicate goat's cheese.



Alcohol 13.5% by vol.
Acidity 5.5 g/l
Residual sugar 0.3 g/l



50 - 53°F



Castel Sallegg Winery

Vicolo di Sotto 15 | 39052 Caldaro
Alto Adige/Südtirol | Italy
www.castelsallegg.it

Nobility obliges, pleasure beguiles.

Owned by the Counts of Kuenburg since 1851, the Castel Sallegg Winery includes three historic vineyards in Caldaro – Leisenhof, Preyhof and Seehof – each with its own distinctive terroir. The wine range comprises the three lines Nobilis, Serenis and Imperialis.