
ERSTE+NEUE PINOT GRIGIO



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Pinot Grigio

Farming: Practicing organic

Age of vines: Average planting date - 1990

Altitude & Soil Type: 400 M, Lime with glacial deposits

Typical Harvest Time: Early to Mid September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel fermentors with selected yeasts

Aging: 4 months in stainless steel, on the lees

Finishing: Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

Production: 50,000 bottles annually

Notes from Oliver:

The Alto Adige (or Südtirol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

Pinot Grigio sometimes lacks the vivid freshness of Pinot Bianco, but the best examples from the Alto Adige have the typical varietal texture and spice notes punched up with good bright acidity. Erste+Neue's Pinot Grigio is absolutely textbook: pear, apple, hint of nutmeg, very good balance of weight and acidity. A very good versatile everyday white wine, and it's a steal.