



Cantina Merano, Pinot Grigio, Festival, DOC Alto Adige, Italy, 2022

Producer Profile

Situated in the alpine landscape of the Southern Tryol, the vineyards of Merano are cultivated just like small gardens.

Surrounded by cypresses and cedar trees the extremely steep, mainly terraced vineyards receive much love and care. The wines have a lovely depth of minerality and concentrated fruit. Winemaker Stefan Kapfinger focuses on keeping crisp aromatics throughout his whites and a well balanced harmony of fruit and tannin in his full bodied reds.

Viticulture

There are few wineries that boast the spectacular setting of Cantine Merano - nestled amongst the dolomite Alps with high- altitude vineyards (300m-800), protected from the cold northern winds by a series of high peaks, the wide Adige valley basin centred on Merano is ideal for quality viticulture. The terroir, the mild climate, the porous residual soils with a high gravel content on the slopes and sandy material on the valley floor contribute to the beautifully fresh, fruity and crisp white and red wines.

Winemaking

Cold maceration for about 12 hours. Alcoholic fermentation in small stainless steel tanks. Storage on the fine yeast for 5 months.

Tasting Note

The 2022 is a vivid yellowish green colour, with aromas of green apple and banana. On the palate it is very well balanced and complex with refreshing fruit acidity. Nice length to the finish.

Food Matching

This is an incredibly versatile Pinot Grigio, but works particularly well with light starters, fish, dumplings.



Product code: 1258

Technical Details

Varieties:

Pinot Grigio 100%



ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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