

## SOLL

### PINOT GRIGIO DOC 2018

**VARIETAL:** Pinot Grigio

**AGE OF VINES:** 10 – 15 years

**TEMPERATURE:** 10 – 12 °C

**OPTIMAL AGING:** 2019 – 2024

**YIELD:** 60 hl / ha

**TRELLISING SYSTEM:** Wire-trained

**ALCOHOL:** 14.5 %

**RESIDUAL SUGAR:** 2.5 g/l

**TA:** 5.7 g/l

Contains sulphites

» Mountain breezes descend at night to soothe vines that have basked in the summer sunlight. «

#### VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

#### VINIFICATION

Whole-cluster pressing of ripe and healthy grapes, slow fermentation at a controlled temperature of 18°C (50% in big oak), six-month ageing on the fine lees, filtering and bottling in April.

#### VINEYARD

Northeast facing slope at 250 – 300 meters above sea level, a rather breezy vineyard that has a relatively warm micro-climate, despite its altitude; this combination allows a high degree of ripeness without danger of Botrytis. Heavy soils, primarily loamy, weathered chalk.

#### TASTING NOTES

- light straw-yellow
- ripe pear, hazelnut, honeydew melon and a hint of vanilla on the nose
- the wine is round and smooth on the palate with light undertones of wood on the finish

#### RECOMMENDATION

This wine is an excellent accompaniment to mushroom dishes, fish and seafood. It is also recommended as an aperitif wine.

#### AWARDS

**ROBERT PARKER** – 2015: 90 p.

**WINE & SPIRITS** – 2011: 91 p.

**VINOUS** – 2016: 90 p.

**JAMES SUCKLING** – 2016: 90 p., 2017: 91 p.

**WINE ENTHUSIAST** – 2010, 2011, 2012: 90 p.

**GAMBERO ROSSO** – 2015: 2 Bicchieri

**BIBENDA** – 2012, 2015: 4 Grappoli

**LUCA MARONI** – 2012, 2013, 2017: 90 p.

**BERLINER WEINFÜHRER** – 2014: 17 p. (Very good wine)