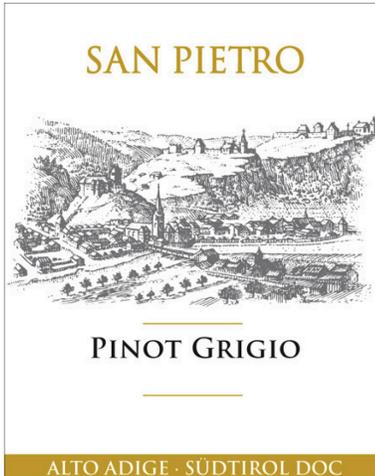


SAN PIETRO PINTO GRIGIO

Alto Adige, Italy

Pg_g
Pinot Grigio



Overview

San Pietro Pinot Grigio hails from a number of small vineyards in the Bassa Atesina area of the Alto Adige region of Italy. The vineyards stand at an altitude between 220 and 900 meters above sea level. Sustainable viticulture methods are practiced with modern cellars built following environment friendly guidelines. The vinification of the wines uses a combination of traditional and modern technology to obtain the best expression of the grape and terroir.

History

Alto Adige is an alpine region originally created by the Napoleonic French to distinguish this Italian-speaking area from the Austrian empire's Tyrol region located directly north. It is positioned below Austria at the northernmost end of Italy in a 'Y' shaped glacial valley that used to be the main passage between Italy and the rest of Europe. This made it the focal point of conquest from the ancient Romans to the Nazi regime. It became part of

Italy in 1919. There are three official languages spoken here: Italian, German and Ladin.

Region

Alto Adige benefits from both brisk Alpine air and Mediterranean sun making a stunning variety of grapes possible in a relatively small growing region. At only around 13,000 acres, there is enough variation in microclimates to merit 7 distinct growing sub-regions. Within these sub-regions the microclimate, soil composition, and the ripening period of the grapes differ so much that various grape varieties can find optimal conditions. Although the region is responsible for less than 1% of Italy's total wine production, it leads the country in DOC designated wines. Renowned for mineral, well-structured white wines, Alto Adige is known to produce some of the best Pinot Grigio available.

Grape

Pinot Grigio, is also commonly known as Pinot Gris, Tokay d'Alsace, or Grauburgunder and many other lesser known names worldwide. It is a white wine producing mutation of Pinot Noir. It is one of the darkest-skinned white wine grapes with colors that can vary from grey-blue to brownish pink, sometimes on the same bunch. The resulting wine can have color variations from light straw to deep golden or even copper-pink.

Wine

Pinot Grigios from Alto Adige tend to have higher acidity and less fruit flavors than American Pinot Grigios. San Pietro Pinot Grigio has been produced using soft pressing and fermentation in steel vats with temperature control. It is aged in steel for 7 months before release. Straw yellow in color with tropical fruit and honey on the nose. The palate is fruit at the beginning with ripe aromas and a fresh, long finish. Pair this with seafood, salads, sushi or as an aperitif.

Maturity

This wine will not improve with age, but should drink well for the next year or so.



\$12.99