



J. HOFSTÄTTER PINOT GRIGIO

Region
Alto Adige

Soil
Light marly soils
which warm up
quickly in spring

Elevation
250-375m

Alcohol
13%

Vineyard Hill and Mountain Selection of Vineyards from both Estate and long-term growers.

Grape Varieties 100% Pinot Grigio

Vinification Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

Aging 100% Stainless Tank - 6 Months

Tasting Notes A classic and very expressive Pinot Grigio, bright straw yellow in colour with an attractive aroma of citrus fruits, peach, honeydew melon and especially pear; medium rich, fruity, well-structured and direct on the palate with orchard fruit flavours and tangy, fruity acidity on the finish.

Reviews 2022 Vintage

Wine Spectator: 91 Points

2018 Vintage

Vinous: 90 Points