Kaltern Sudtirol Pinot Grigio DOC 2023



Region

Alto Adige is in the north eastern corner of Italy, bordering Switzerland and Austria. Known as Sudtirol to the German-speaking two-thirds of its inhabitants, this region is well known for its wines and its beautiful scenery. Alto Adige is one of the smallest wine making areas in Italy, but it is also one of the most geographically varied; viticulture starts in the foot of the highest mountain in the north and extends down to the mediterranean landscape of the south.

Producer

Kellerei Kaltern Caldaro is a co-operative with approximately 440 members with a vineyard area of over 300 hectares. Due to steep slopes and varying sizes of individual vineyard plots, the vineyards are almost entirely worked by hand. Vineyards around Lake Kaltern are very small in size and most of the winemakers in the region have less than one hectare of land, for a small winemaker it is virtually impossible to make and market their own wine so the co-operative of Kaltern was set up in 1906 with the goal of producing high quality wines. In 2018, Kellerei Kaltern became the first Italian wine producer to be awarded Fair`n Green`s certificate for sustainable viticulture. Fair`n Green covers both environmental and social sustainability issues.

Tasting Notes

This is Pinot Grigio as its supposed to be! Highly aromatic with notes of white blossom, peaches and pineapple. The palate is dry with a creamy texture and flavours of stone fruits, apples, melon and pears. A racy acidity gives this wine a very fresh character and the ripe fruit flavours linger on the finish.

Food

This wine is an excellent accompaniment to fish, seafood and mushroom dishes such as risotto.

Technical Information

Country	Italy	
Region	Trentino Alto Adige	
Grape(s)	Pinot Grigio (100%)	
Туре	White	
Style	Fruity	
Oaked Style	Unoaked	
Body Style	Full bodied	
Sustainable	Yes-certified sustainable	

Richmond House, 1 The Links Popham Close, Hanworth, Middlesex, TW13 6JE

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Diam	
Organic/Biodynamic	No	
Allergens	Milk: Egg:	No No
Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes

Tel: 020 8744 5550 Fax: 020 8744 5561 info@ellis-wines.co.uk www.elliswines.co.uk

