

PiNO 2022

Pinot Gris

100 % Pinot Gris

Summary by the winemaker

„Pinot Grigio, or Pinot Gris at its best, with a twist. A rich and complex lot from the sunny southern vineyard in front of the terrace. On the nose it has flowers, ripe peach and a little banana, while on the palate it shows a more mature, serious face thanks to a little residual sugar. When tasted, it fills all your senses: a perfect meeting of variety and volcanic soil, with endless possibilities. What do we mean? And why is it called PiNO? The answer is on the label. We'll tell you that 3.14 is as much as you get out of it...”

Wine and food pairing

Its lower acidity makes it an excellent accompaniment to softer dishes and starters. Fish, white meats, especially poultry, salads and sauces with a ripe fruit character are a good match.

Wine making note

This Pinot Gris was harvested in mid-September 2022 at full maturity. Despite the difficult harvesting weather, the grapes had a high acidity and high fruit value. It was made with a controlled fermentation, using a reductive technology to better preserve its varietal character, and minimal barrel use was present. When choosing the harvest date, the acidity is more important for this variety, as it is a good sugar producer and gives a high must level on the southern exposure. In this way we can preserve the elegance of the wine. The seriousness of the batch is given by the residual sugar, which is not intrusive but definitely noticeable. The sugar content is at the upper limit of the dry category. Nearly 10 000 bottles were produced.

Analysis

Grape variety: 100% Pinot Gris

Fermentation: reductive

Maturation: 10% a few months in oak barrels

Type: dry

Alcohol: 13,5%

Residual sugar: 5.8 g/L

Acidity: 5,2 g/L

LAPOSA
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BADACSONY

