



This reserve level Pinot Grigio is produced with grapes located on and around the steeply terraced granite faced slopes, and ledges of the Dolomite Mountains in Trentino, Italy.

Crisp air, cool Adige River influenced microclimate and melting Glaciers provide these grapes with depth and structure.

PRODUCTION AREA

100% Pinot Grigio Trentino DOC

VINIFICATION

Hand harvested to ensure optimum ripeness, only the best quality Pinot Grigio grapes are delivered to the winery. A 40% of the Pinot Grigio is fermented in stainless steel tanks while the remaining 60% is fermented in small oak barrels in order to obtain a delicate contribution of oak to the fruity notes of the Pinot Grigio. After fermentation, the wine remains in oak barrels for 6-8 months. After 10-11 months, the wine fermented in stainless steel, is blended with the wine fermented in barriques.

CHARACTERISTICS

Color: slightly yellow with a hint of green hue.

Bouquet: rich and complex with floral and fruity notes.

Flavor: aroma of ripe pear and chamomile, dry flowers, fresh melon and white peach. Partial Malo-lactic and touch of oak component add depth, texture and length

ALCOHOL CONTENT

13%

PAIRINGS

Made to drink alone, or, with food because of generosity of fruit and body. It pairs well with appetizer, pasta with white meat sauce, perfect with fried and grilled fish.

SERVING TEMPERATURE

50-54°F

RATINGS

CLIFFHANGER Pinot Grigio 13 - 88 pts. - Wine Enthusiast - 2015

CLIFFHANGER Pinot Grigio 13 - 91 pts - Ultimate Wine Challenge - 2014

CLIFFHANGER Pinot Grigio 13 - 88 pts - Ultimate Wine Challenge - 2015