



Wine
Spectator
89 PTS
2017



TASTING NOTES

Pears and green apples, river rock minerality, freshness and a sense of place at the river delta of the Adige river. Excellent example of high quality Pinot Grigio.

Castelfeder Pinot Grigio 15

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Trentino-Alto Adige	Pinot Grigio
APPELLATION	
DOC Alto Adige	

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1970. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

The Pinot Grigio grape variety originates from the large Burgundy family and is considered one of the noblest white wines of all. The Burgundy varieties are said to have been first cultivated in South Tyrol by Archduke Johann of Austria in 1852 and have since then been used in South Tyrol's viticulture. Hand picked, cold maceration for 12 hours, gentle pressing.

VINIFICATION

Alcoholic fermentation in stainless steel.

AGING

Aged for 6 months on fine lees.