



CANTINA KURTATSCH

Pinot Grigio 'Penóner'

There are mountain wines, and then there are wines from wind-swept peaks so high they seem to be grown in the sky. This is the glory of Alto Adige, a dramatic wine region in the northeast Italy, and the home to the century-old cantina of Kurtatsch. Here on the border with Austria, it is white grapes that reign supreme, grown at altitudes that top 3,000 feet. The village of Kurtatsch (Cortaccia in Italian) is particularly blessed when it comes to terroir, with a wide range of soils that suit perfectly both native and international grapes. Kurtatsch since the early 1900s has been the representative for the area's best growers and the source of its finest, most expressive wines.

WINERY: Cantina Kurtatsch

WINEMAKERS: Othmar Doná

ESTABLISHED: 1900

REGION: ITALY • Alto Adige • Cortaccia

APPELLATION: Alto Adige DOC

BLEND: 100% Pinot Grigio

VINEYARDS: A selection of grapes from the hamlet of Penon (part of Kurtatsch), at 1,800 to 2,200 feet in altitude; one of Italy's highest Pinot Grigio vineyards. The cooler temperatures at elevation help to keep sugar concentration in grapes moderate, leading to high acid content and naturally low yields. Vineyards are terraced into the chalky, stony hillsides above the village of Kurtatsch.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Fermented on selected yeasts, 20% in French oak barrels and 80% in stainless steel tank. Malolactic conversion allowed in the barrel-fermented portion. Aged on fine lees in 90HL neutral Slavonian oak casks for 9 months.

TASTING IMPRESSIONS: Aromas of fresh herbs, ripe white fruit, lemon zest, crushed stones, sea salt. Medium-bodied, deeply flavored.

PAIRING SUGGESTIONS: As an aperitif; shellfish or fish soup



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