



Marinushof Pinot Grigio

Winery: Marinushof

Category: Wine – Still - White

Grape Variety: Grauburgunder/ Pinot Grigio

Region: Kastelbell/ Val Venosta/ Alto Adige/ Italy

Appellation: IGP Mitterberg

Vineyard: Pfaffenegg / Kastelbell

Winery established: 2004

Feature: Sustainable



Product Information

Soil: Slate, stony, light

Elevation: 620 meters (2035 feet)

Age of vines: 21 years old

Vinification: Harvest in third week of September. Fermented 14 days in stainless steel at 19 C controlled temperature. Aged in 85% stainless steel and 15% new Tonneau.

Yield: 8,000kg/ HA

Tasting Note: The small vineyard 'Pfaffenegg' is nicely situated and only planted with Pinot Grigio. Full-bodied Pinot Grigio with aroma of pear, peach and vanilla. The small part matured in oak gives the wine an extra dimension. The elevation of the vineyard and the cool climate of the Venosta Valley give this wine a particular aroma and an ideal accompaniment to food.

Production: 1,600 bottles

Alc: 13.4 %

RS: 3 g/l

Acidity: 6.2 g/l

Producer Information

Old vines, planted at 650 meters (2,133 feet) elevation in striking terraces climb the slate-rich mountainsides in pristine Val Venosta. This is the area of the Stelvio Natural Park, and adventurous travelers come to the area to hike and ski. Heiner and Sabrina Pohl run a mixed farm here in Sonnenberg, with their wine, apples, distillery, and their wine shop making a perfect destination for a farm holiday. The small, sustainable farm crafts vibrant wines, brimming with character and charm as they express true alpine elegance. Many hours of sunlight, a dry climate, and the prehistoric slate are ideal for Kerner, Pinot Blanc Riesling, and Zweigelt, and a magnificent Pinot Nero. The finish is long, and the quantities are tiny!