



PINOT GRIGIO LA LOT

Grapes: Pinot Grigio

Origin: Peter Zemmer grows the grapes of the LA LOT Pinot Grigio in the alpine region Trentino / Alto Adige. With this wine he offers an alternative to some of the sophisticated and quite complex wines rich in alcohol. With the natural growing of the vines and a loose regulation of the harvest Peter Zemmer produces a wine that tempts the palate of the consumer with extraordinary freshness and liveliness. LA LOT stands for a reasonably priced and sophisticated wine that attracts mostly young wine enthusiasts.

Yield per hectare: 100 hl

Vinification: After the grapes arrive, they are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F).

Characteristic properties: LA LOT Pinot Grigio reflects the origin of its prime growing area in style and character, and demonstrates all the varietal's best characteristics: medium structure and intensity on the palate, balanced with lively acidity, some mineral and dried fruit character with light finish. Peter Zemmer's LA LOT, a wine that tempts the young palate.

Color: greenish to straw yellow
Bouquet: fruity, with typical tones of pear
Flavor: dry, fresh, with a dignified fullness

Recommended pairings: Appetizers, fish dishes, and vegetable soups

Serving temperature: 10 – 12 °C (50 – 54 °F)

Cellaring: 2 – 3 years