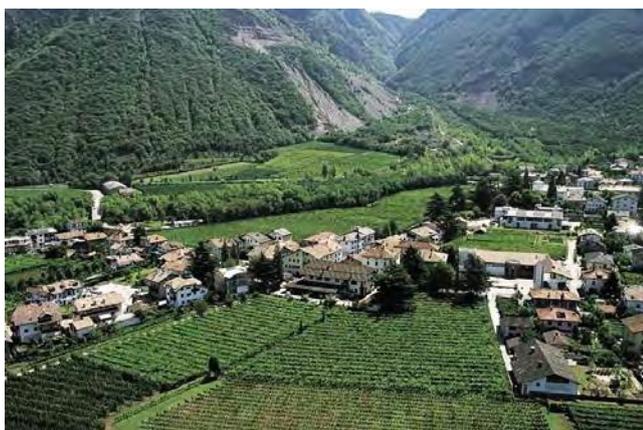




“

Enticing aromas of white flower and ripe pears come together in this refreshing wine”

KLAUS LENTSCH PINOT GRIGIO AMPERG



Klaus Lentsch is a descendant of a well-established and respected family of growers and enologists in Alto Adige. After receiving his training and upon completion of his studies, Klaus was the cellar master for several years in his uncle's winery, Alois Lageder. Amongst other programs, Klaus was mainly responsible for Alois Lageder's iconic red wine Löwengang Cabernet.

In 2008, Klaus decided to leave his uncle's winery to start his own project. He was able to secure some premium plots around his estate Amperghof and in the much sought after Hemberghof. Klaus believes in the benefit of low intervention winemaking in order to best highlight the care and respectful treatment given to the vines in his vineyards. The result can be enjoyed in his single varietal red and white wines, displaying the full range of aromas and complexity of top-quality Alto Adige vineyards.

Viticulture

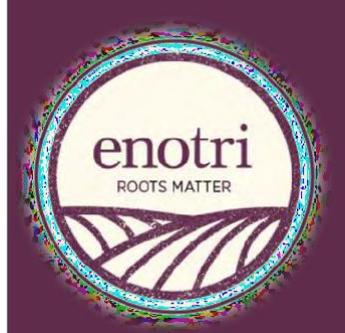
Alto Adige is a comparatively small wine-growing region that, despite its size, produces a considerable variety of wines with distinctive character traits. With 12.5 Ha under vine and a small production of 72,000 bottles per year, Klaus Lentsch is committed to low yields and high quality. The vineyards are situated at 400-600 m above sea level on sunny steep terraces, and planted in clay and gravelly soils. These conditions, along with Lentsch's commitment to sustainable farming and production methods make for enjoyable, high quality wines.



Vinification

The grapes are carefully selected and hand picked. They are then carefully removed and cold-macerated for a short time, the mash is then gently pressed. The temperature of the must is kept at around 17°C; fermentation can then begin. The wine matures on the lees for six months before bottling.





KLAUS LENTSCH PINOT GRIGIO AMPERG



SKU:	800061
Region:	Alto Adige, Italy
Classification:	DOC
Vintage:	2020
Grapes:	100% Pinot Grigio
Soil Composition:	Sandy, flinty soil
Vineyard Training:	Pergola & Guyot
Density/Yield:	75 Hl/Ha
Fermentation:	In Stainless Steel Tanks
Aging:	6 Months in Steel barrels with Batonnage
Alcohol: Residual	13.0%
Sugar:	0.5 g/l
TA:	5.2 g/l
Free SO2:	35 mg/l
Total SO2:	112 mg/l
Bottles per Vintage	5000

Tasting Note

Pale lemon colour, with aromas of stone fruit, Bartlett pear, with mineral notes and white flowers. Crisp and clean, with a round fullness on the palate. Flavours of saline, stone fruit, green apple, and citrus, finishing with vibrant acidity. Serve slightly chilled to enjoy the body and harmony of the wine.

Pairing Suggestion

It serves well as a refreshing aperitif. Good choice with salads, grilled fish, white sauce pasta dishes, risotto, and pork. Delicious for a late winter lunch with chicken pot pie.

Sales Facts:

- Amperg is the name of the estate vineyard
- Klaus Lentsch is committed to sustainable farming and low intervention winemaking
- A Pinot Gris with more substance and weight, with vibrant acidity