

Souvignier Gris Flo!

Wine



Name	Souvignier Gris Flo!
Denomination	Mitterberg IGT
Quality line	Classic
Grape/Variety	100% Souvignier Gris
Provenance	Alto Adige - Bolzano
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation and ageing in stainless steel.

Wine description and information

A new wine is born – and it carries a very personal signature!

With this new, naturally resistant PIWI grape variety, we can grow our vineyards without plant protection treatments. This allows us to conserve resources and reduce interventions in the natural balance of our vineyards.

The wine is deliberately crafted in stainless steel in a clear and approachable style, allowing its vibrant fruit and fresh, well-balanced acidity to take centre stage.

A modern white wine with an Alpine character.

Pairings

Our **Souvignier Gris FLO!** is a wonderfully fresh aperitif wine and a versatile food companion. It pairs particularly well with aromatic dishes such as asparagus, vegetable antipasti and delicate fish dishes. **Ideal serving temperature: 10 °C.**