

Souvignier Gris Spur

Wine



Name	Souvignier Gris Spur
Denomination	Mitterberg IGT
Quality line	Spur - Orangewine
Grape/Variety	100% Souvignier Gris
Provenance	Laste basse Renon - Alto Adige
Cultivation	Espalier
Grape harvest	By hand
Vinification	Fermentation on the skin in stainless steel and ageing in 500-litre tonneaux

Wine description and information

A new world needs new wines! With this Souvignier Gris, a fungus-resistant PIWI grape variety, our wine sets out on a **new SPUR** – a new path.

Thanks to its natural resistance, we can grow this Souvignier Gris without plant protection treatments, reducing interventions in the vineyard to a minimum. The grapes grow on extremely steep slopes and are fermented on the skins for three weeks. The wine is then aged in 500-litre tonneaux, remaining in contact with the fine lees for seven months. The result is an intense Orange Wine with exotic fruit, great expression and a distinctive character of its own. This distinctive approach has also earned international recognition: the previous vintage was awarded TOP GOLD at PIWI International, while the current vintage has once again received GOLD.

A characterful Orange Wine – a wine for special moments.

Pairings

Our **Souvignier Gris SPUR** is an exciting companion to intense, creative and aromatic dishes. It pairs particularly well with Asian and Indian cuisine, as well as richly spiced dishes. **Ideal serving temperature: 10 °C.**