

Terra Alpina by Alois Lageder Pinot Grigio Italy 2019

Selected by: Master Sommelier Vincent Morrow and Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2019

GRAPE Pinot Gris/Grigio

GEOGRAPHY Europe

COUNTRY Italy

LARGER REGION Trentino-Alto Adige

SMALLER REGION Alto Adige

Rationale

Pinot Grigio is one of America's most popular wines— fifth overall in sales and second only to Chardonnay in white wine sales. A quick taste and one can understand why— crisp and refreshing with aromas and flavors of citrus, green melon, and white flowers.

That said, not all Pinot Grigios are created the same; those from Alsace in France (labeled as Pinot Gris) or Oregon (also labeled as Pinot Gris) are, as the expression goes, "horses of a different color." These wines tend to be more ripe, textured, and round in the mouth. California and other parts of the world are quite a contrast from the Alsatian and Oregonian styles; these wines are close to the aforementioned description which is textbook for Northern Italy's Lombardy, Veneto, Friuli, Trentino, and Alto Adige.

While occasionally denigrated by wine geeks as simple and boring, the best examples are among the most food-friendly of all wines; think of them as a sun-kissed squeeze of lemon juice and imagine the possibilities.

A family winery dating back to 1823, Alois Lageder's 5th and 6th generation are overseeing the wines today. Terra Alpina Pinot Grigio emanates from the foot of the Dolomiti mountains in northern Italy's Alto Adige and is considered is one of the more expressive Pinot Grigios on the market. The bountiful bouquet of, melon, spices, and wildflowers leads into a palate of soft honey, herbs, white nuts, apples, and pears.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Medium

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Yuzu • Lemon • Lime *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince • Pear (Asian) *Condition: Fresh*

TROPICAL FRUIT Melon (Green) • Starfruit • Kiwi *Condition: Fresh, Ripe*

FLORAL Lily • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Salad Greens • Celery / Root

OTHER VEGETABLE Mushrooms (White) • Radishes • Ginger / Root • Onions (Raw)

HERBAL Chive • Lemon Grass • Sorrel • Verbena • Laurel / Bay Leaf

INORGANIC EARTH Mineral / Rock

OAK AGING No

OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell

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