

GRAPE VARIETY OR BLEND

100% Pinot Grigio

TERROIR AND CLIMATE

The grapes for our Pinot Grigio are carefully selected and hand-picked from the family vineyards located at the foot of the "Colli Asolani" hills, north-west from Treviso (altitude: 80 to 120 mt above sea level). The soil consists of a high percentage of clay.

YIELD

150 q/ha. Estimated yield per plant: 4 kg.

HARVEST DATE

Early September.

WINEMAKING

The destemmed grapes are soft pressed and allowed some skin contact. The free-run, noble juice ("mosto fiore") is immediately separated. The must undergoes fermentation at a controlled temperature, with an average of 18 °C, using selected varietal yeasts. A small part of the overall juice (about 15%) ferments in oak barrel, the rest in stainless steel tanks. Once fermentation is complete, the wine is left to rest on its own yeasts in steel containers until it is ready for bottling.

DOC CERTIFICATION

Before being bottled our Pinot Grigio needs to achieve DOC DELLE VENEZIE certification. The authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Once the samples receive approval, the DOC neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

STORAGE

Best enjoyed within 24 months from purchase.
Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 12% vol
Residual sugar: 4 g/l

Dry extract: 15%
Total acidity: 6%

TASTING NOTES

Warm, golden-yellow colour with a distinctive, delicate pink hue. Pleasant nose, distinctly floral, shows intense varietal aromas. Beautiful silk-like texture. On the palate it is complex yet well-balanced, with great character and elegance. Pleasant and easy to drink.

FOOD PAIRING

With vibrant flavors and a clean finish, this elegant Pinot Grigio is a versatile, engaging partner for many menus and occasions.

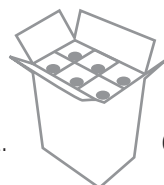
SERVING TEMPERATURE

8 - 10 °C

PACKAGING



0,75 L.



6 bottles

