

PINOT GRIGIO

CHARACTERISTICS

Pale straw yellow with an elegant delicate nose characterised by notes of peach and apricot and sun-dried hay. The crisp, balanced, well-orchestrated palate closely echoes the nose. Excellent with vegetable hors d'oeuvres, soups and starters, grilled fish with sauces, Parma ham and melon, and soufflés. Serving temperature: 10-12° C.

PROFILE CONTENTS

grape varieties	Pinot Grigio
appellation	Indicazione Geografica Tipica (IGT)
year of planting	1999 and 2007
soil	sand and silt, clay and silt
vine spacing	1.00 x 2.80 m
pruning	free cordon and guyot
yield/hectare	10 t
alcohol content	12,00 vol.%
acidity	5.30 g/l
ph	3.40

VINIFICATION

Manual harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking, and the wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is stabilised and bottled in sterile conditions following aseptic filtration.

BOTTLE TECHNICAL INFO

cl. 100 | screw cup



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560171

BOX ITF CODE



18032535560178



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015

experience matters



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