



Pinot Grigio del Veneto

The grape has a copper grey colour, while the wine is bright straw yellow. The "white" vinification process is therefore indispensable, as is the search for the ideal moment for harvesting and treating the grapes in order to capture their aromas of hay and toasted almonds. It expresses itself best in the mouth, broadening its bouquet and presenting a dry clean harmonious flavour.

GRAPE VARIETY

Pinot Grigio 100% pure.

VINEYARD: geographical position and characteristics

The vineyards are situated to the northwest of Verona and extend to the border with Trentino. They have an average age of about 30 years. The hilly soil is morainal with alluvial deposits, calcareous and sandy in nature.

SYSTEMS: method and density

Guyot with about 5,000 vines/hectare.

VINTAGE: time and method

Between the end of August and the beginning of September the grapes are harvested entirely by hand and collected in crates.

VINIFICATION

The vinification process starts as soon as the grapes are brought to the cellar. It involves roller crushing and the immediate separation of the flower must skins to prevent transmitting the copper colour, while maintaining the bouquet and typical characteristics of the grape variety. The result is a perfect harmony between olfactory and gustatory perceptions. The process continues with controlled fermentation (at about 16°C) and then a spell in steel tanks until the fermentation bouquet has been cleaned. After a brief spell in the bottle the wine is ready to be drunk.

PINOT GRIGIO & CUISINE

Excellent with starters and first and second courses with fine fish or white meat; ideal as an aperitif. Serve at 10-12°C.

BOTTLE: analytical data on bottling

Alcohol	12.20
Residual sugar	6 grams/litre
Total acidity	4.95
Net extract	20.60

