

I NATIVI PINOT GRIGIO TRENTINO D.O.C.



DOC TRENTINO.

The growing area comprises that recognized as optimal for the production of typical Trentino quality wines, where Pinot Grigio performs best on alluvial soils in the valley floor and on the mounds of detritus.

WINEMAKING AND AGEING

The selection for low-vigour clones and thinning out grapes to restrict yields per vine are pre-requisite for the production of perfectly ripe grapes, which in turn are indispensable for top quality. The berries are gently destemmed (though not broken), softly pressed and subsequently fermented in stainless steel tanks using temperature control, a practice now considered indispensable for producing quality, fruity white wines. After the fermentation, the wine is matured on the fine lees to enrich it with interesting complex secondary aromas, characteristics which will develop after a few months in the bottle.

ANALYTICA DATA

Alcohol 13% vol.

Acidity 5,5 g/l.

DESCRIPTION

Straw yellow in colour with a rich nose ranging from fruit (pear and banana) to floral aromas (acacia). Dry on the palate, full and fresh, light mineral. Medium in structure with good medium- term ageing potential.

PAIRING

Ideal as an aperitif, this wine is an excellent partner to fish dishes, soups, salads and white meats. Serve lightly chilled at 11/12° C. It will keep well for one or two years.