

LE SELEZIONI CONTESSA GIOVANNA MANCI

Pinot Grigio

TRENTINO DOC

CONTESSA GIOVANNA MANCI PINOT GRIGIO IS OBTAINED FROM GRAPES GROWN ON PRESTIGIOUS VINEYARDS, ON THE HILLSIDES AROUND THE TOWN OF TRENTO. THE NAME IS A TRIBUTE TO AN OLD AND NOBLE FAMILY FROM TRENTINO

DOC TRENTINO

The DOC production area covers the part of Trentino deemed suitable for growing quality wines.

The south-western exposure of prestigious vineyards, situated around the town of Trento at an altitude of between 200 and 350 metres above sea level, the gravely and clayey nature of the soil create the ideal conditions to obtain a great white wine.

WINEMAKING

During the summer, the number of bunches deemed in excess are thinned out to reduce the quantity produced in favour of quality. Once the optimum degree of ripeness is attained, the grapes are hand-picked and carefully selected, de-stemmed and immediately pressed using modern pneumatic presses. The juice is chilled and allowed to clear by natural sedimentation overnight, after which it is racked and fermented using selected yeasts in stainless steel tanks at 16° C for around 10-12 days. The new wine is then racked and matured on the fine lees for a few months until it is prepared for bottling, usually in the spring.

DESCRIPTION

Straw yellow in colour, fruity and elegant on the nose with hints of pear acacia blossom and a mineral note. On the palate it is dry, fresh, elegant in body with a pleasantly creamy aftertaste. This wine is intentionally made in an elegant rather than powerful style. It is best drunk while youthful and fresh.

Alcohol content: 13,5% alc.vol

Total acidity: 5,6 g/l

IT GOES WELL WITH

A classic wine for fish, but it can also accompany delicate meat dishes and elegant first courses. It should be drunk at 11-12°C.



CANTINA DI TRENTO