

HEREDIA

Pinot Grigio Trentino

DENOMINAZIONE DI ORIGINE PROTETTA

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 softly 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.

Straw yellow in colour with green reflexes, fruity and elegant on the nose with hints of pear and acacia blossoms. On the palate it is full, dry, with an intensive and persistent minerality and fresh, pleasantly creamy.

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.

ALCOHOL	13,5 % vol.
TOTAL ACIDITY	5,6 g/l circa
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	White
GRAPE VARIETY	Pinot grigio - variuos clones
TOTAL PRODUCTION	"15.000 bottles per year"
PRODUCTION AREA	Hillside in the east of Trento a 350 above sea level
EXPOSITION	South-west
SOIL	Sandy, with a light presence of bone
TRELLISING SYSTEM	Pergola semplice trentina.
NUMBER OF VINES PER HECTAR	4.000
YEAR OF IMPLANTATION	12 years
PRODUCTION PER HECTAR	85 hl/ha
TIME OF THE HARVEST	First half of September

