

Pinot Grigio Trentino

DENOMINAZIONE DI ORIGINE PROTETTA

In the past we used to denominate a wine with its grape variety, instead of its geographic origin, not considering that a grape variety will never give quality results if it does not find the suitable growing conditions. For this reason, we would like to point out, that the grapes used to produce this wine are grown in this case in Trentino.

The selection of low yield clones with a homogeneous maturation plays a very important role for the quality of the wine.

Once the optimum degree of ripeness is attained, the grapes are de-stemmed and softly pressed. The juice is allowed to clear by natural sedimentation for 24 hours, after which it is racked and fermented using selected yeasts in stainless steel tanks. The new wine is then racked and matured on the fine lees for a few months until it is prepared for bottling.

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 at 350 m. 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

