# Pinot Grigio



### WINE

Pinot Grigio Superiore

# COUNTRY

Italy

# REGION

Trentino

# **APPELLATION**

Trentino Superiore DOC

#### GRAPE

Pinot Grigio. Hand-picked with yields of 45 hl/ha

#### **VINEYARD**

The selected vineyards are very small in size and are located at the foot of the Brenta Dolomites in the Bleggio Superiore, in the Judicaria Valleys and in the Cavedine Valley north of Lake Garda. The sites are between 400 and 600m above sea level on very deep, well-structured soils of glacial origins, rich in skeleton. The steep slopes of these vineyards provide perfect solar radiation. The climate is typically Alpine with cold, dry winters and cool, ventilated summers featuring marked differences between day and night temperatures during the ripening period. The vineyards face south/southeast, guaranteeing the best exposure

to the sun, which is essential in these mountain areas for the grapes to achieve optimum ripeness.

#### **VINIFICATION**

The vinification method used is the one for white wine and the must is gently pressed from whole bunches in order to prevent the pink colour being extracted from the skins. Fermentation takes place with the addition of selected yeasts and at controlled temperature (20°C). After fermentation the wine spends a long time in stainless steel tanks to enable it to develop before being cold bottled. After bottling, the wine is left to develop further in the bottle.

# REFINEMENT

Stainless Steel

# **DESCRIPTION**

A wine with great personality. Highly intense pale straw yellow; intensely fruity aromas on the nose reminiscent of green apple and pear enhanced with mineral and citrus notes; a wine of substantial structure and complexity with a high acidity for the variety and astounding sapidity and minerality.





