

Pinot Grigio Rosato

i MASTRI
VERNACOLI

WINE

Pinot Grigio Rosato

COUNTRY

Italy

REGION

Trentino

APPELLATION

IGT Vigneti delle Dolomiti

GRAPE

Pinot Grigio, hand-picked.

VINEYARD

The Lagarina Valley, the Centre-South of the viticulture in Trentino. The climate and soil conditions in this area contribute significantly to the particular characteristics of the grapes produced here which produce particularly crisp wines with wonderful aromas and balanced palates.

VINIFICATION

The must - including the skins - is cooled to around + 8 °C. Before pressing, 4-5 hours' cold (+ 8 °C) maceration is carried out in total absence of air in order to encourage extraction of the aromas from the skins. Once maceration has been completed, the crushed grape mass is softly pressed using pneumatic presses and the must fermented in stainless steel at a temperature of around 18°C. There follows a short period of refinement in stainless steel before bottling, in order to enhance the wine's crispness and fruitiness.

REFINEMENT

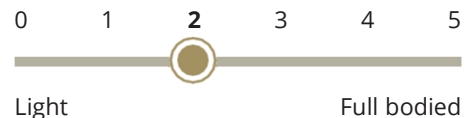
Stainless Steel

DESCRIPTION

What is remarkable about this Pinot Grigio is undoubtedly its slightly pink colour, reminiscent of the grapes from which it is made. Fresh with floral notes on the nose, this wine is particularly crisp with the fruity taste of yellow apples and pears.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 5.6 g/l
Residual sugar: 4,0 g/l



SERVING SUGGESTION

Temperature: 12-14 °C
Pairings: Excellent as aperitif, goes well with pasta dishes and fish-based plates.



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites