

# Pinot Grigio

i MASTRI  
VERNACOLI

## WINE

Pinot Grigio

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

Pinot Grigio. Hand-picked.

## VINEYARD

From the Roverè della Luna alluvial fan and along the whole stretch of the Adige river as far as the Vallagarina and Valle dei Laghi valleys.

## VINIFICATION

The winemaking method for white wine is used and the must is obtained by soft pressing in order to prevent the natural copper colour being extracted from the skins.

Fermentation is carried out with the use of selected yeasts and at controlled temperature (20 °C). It is subsequently finished in stainless steel tanks followed by stabilisation and sterile cold bottling.

## REFINEMENT

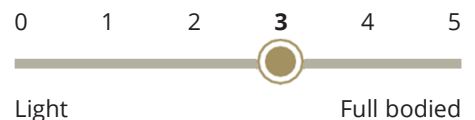
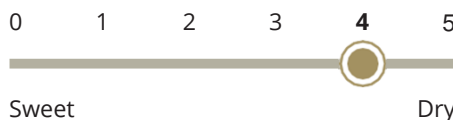
Stainless Steel

## DESCRIPTION

Straw yellow colour. Pleasant, intense and persistent nose, distinctly floral. Dry, wonderfully crisp palate, with great character and elegance.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 5.6 g/l  
Residual sugar: 3 g/l



### SERVING SUGGESTION

Temperature: 12-14 °C  
Pairings: sea fish, hot and cold starters, slightly spicy dishes with white meat.



### SIZES AVAILABLE

25 cl, 37,5 cl, 75 cl



### ALLERGENS

Sulphites



### NOTES

Vegan  
Gluten Free