

# Pinot Grigio

(Rulendis)  
*Rulendis*

## 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 area of Tenno and Padaro north of Lake Garda. The sites are around 600/650m 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 in the Bleggio area is typically Alpine with cold, dry winters and cool, ventilated summers featuring marked differences between day and night temperatures during the ripening period. In Tenno and Pradaro the climate is mild with marked differences between day and night temperatures.

The vineyards face south/south-east, 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

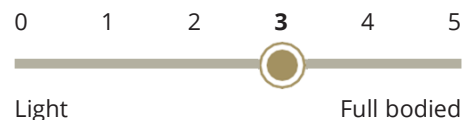
Stainless Steel

## 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.



## WINE STYLE



## ANALYSIS

Alcohol: 13,00 % vol.  
Total acidity: 6.4 g/l  
Residual sugar: < 1,5 g/l



## SERVING SUGGESTION

Temperature: 8-10°C  
Pairings: tuna carpaccio and octopus on potato-and-olive tartar as well as shellfish like grilled scampi



## SIZES AVAILABLE

75 cl



## ALLERGENS

Sulphites



## NOTES

Gluten Free  
Vegan