

Pinot Grigio

Garda

Denominazione di Origine Controllata



Grape Varieties: Pinot Grigio

Vineyards: The vineyards are located 90 to 100 meters above sea level and they are south-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: The Pinot Grigio is, bizarrely, a red variety but with very low anthocyanins (the molecules that give color to the red grapes). The grapes are picked at the beginning of the harvest.

Vinification: To obtain a white wine it is necessary to work with great care to avoid the extraction of the pigments in the skin. To make sure the wine stays white, the must is oxidized during clarification to allow the anthocyanins to precipitate. Due to the absence of maceration and the oxidation of the musts, the typical expression of the variety is not stressed and for this reason it is necessary to extend the fermentation to develop rich olfactory characteristics. The juice is then left on its lees to add complexity to the wine.

Tasting notes: This wine has a rich bouquet and fruity notes: elegant but never overstated. On the palate it is more balanced than powerful.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013