

PINOT GRIGIO

*straw yellow colour; fruity aroma
reminiscent of pears and with mineral overtones;
full, well-structured taste*

Mark	Trentino DOC
Grapes	Pinot Grigio
Vineyard	Raoti
Soil	calcareous matrix, peebly, silty texture, good permeability, good organic substance equipment
Training system	simple Trentino pergola
Vine density	4.400 plants/hectare
Year of vineyard installation	1981 – 2005
Yield per plant	1,7 kg/vine
Harvesting	by hand, mid-September
Vinification	traditional white wine vinification process partly performed in stainless steel tanks, partly in oak barrels; long stay on the lees to enrich in taste and texture
Aging	6 months in steel, 2 months in the bottle
Production	17.000 bottles
Serving Temperature	10°C
Combinations	a solidly-built wine, perfect as an aperitif, suitable for first courses, even those with a stronger flavour



TASTING NOTES:
