

Pinot Grigio

Classification:

Trentino DOC

Blend of grapes:

Pinot grigio 100%

Cultivation area:

This vine is grown on the hills to the west of the municipality of Avio.

Grape harvest:

Our members harvest the delicate grape of this wine in the last ten days of August. Harvesting occurs strictly by hand in the coolest hours of the day.

Vinification:

Vinification occurs by crushing selected grapes, and subsequent pressing, which produces young must that is vinified. Fermentation takes place at a controlled temperature of 18°C, while wine storing and aging take place with the wine remaining in contact with its lees until bottling.

Sensory profile:

The straw-yellow color of this wine boasts greenish reflections. It is characterized by delicate, flowery fragrances that include white flower and ripe pear. It has an elegant, fresh and convincing flavor.

Pairings:

This wine goes well with delicate appetizers, steamed vegetables, risottos and white meat, even when accompanied by sauces.

Serving temperature:

10° C

Bottle and content:

750 ml Borgognotta tradition bottle

Packaging:

Six-bottle pack with vertically stored bottles.

