

### GRAPES

100% Pinot Grigio

### PRODUCTION AREA

Torrazza Coste

### GROWING SYSTEM

Guyot

### YIELD

5000 Vines/Ha

### VINEYARDS

The vineyard selected for the production of our Pinot Grigio is located on the border with Val Schizzola, at an altitude of 300 meters above sea level, with a North-East and South-West exposure.

### WINEMAKING

The grapes are harvested manually in small stackable boxes, ensuring high quality determined by the selection directly in the vineyard.

The whole grapes undergo gentle pressing. The extracted must is then transferred to steel tanks and inoculated with selected yeasts for controlled temperature fermentation.

### AGEING

6 months in stainless steel tank with periodic bâtonnages.

3-4 months in the bottle.

### TASTING NOTES

Straw yellow color with coppery reflections.

Delicate aroma of white flowers. Mineral and fruity with elegant notes of pineapple and peach. Fresh with a long-lasting flavour.

### SERVING TEMPERATURE

6°-8°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 13,00%; Total acidity 6,00gr/lit; Residual sugar 4,00gr/lit

