



July 2018

PIANTAGRANE

"MICRO VINIFICATION TO EXALT OUR TERROIR"

Different soils give different style of Pinot Grigio. This Pinot Grigio is a cuvee from different soils vinificated separately. The peculiarity of our soils (clay, loam and funds), the unique microclimate (river and forest) ensure complexity and unique structures. Only with long aging and the right microclimate can enhance the Pinot Grigio. Hydrocarbons start to appear by the first year of the bottle.

Vineyard: Pinot Grigio 100%

Classification: DOC GRAVE , IGT Venezia Giulia Bianco

Vintage: 2017

Average age of vines: 15 years

Vinification : Micro vinification for different soils. Fermentation in concrete vast,

Aging : Concrete vats, old barrique. Malolactic spontaneous.

Alcohol : 13%

Total acidity : 5,8 mg/l

Sulfites max : 50 mg/l

Production: 4100 bottles

Bottle sizes: 0,75l - 1,5l

