

# Pinot grigio



## Veneto Indicazione Geografica Tipica

As the name suggests, Pinot Grigio's bunches are small and compact just like pinecones. The colour, on the other hand, is all to be discovered! Here in the Lessini hills, which are characterised by considerable temperature changes, Pinot Grigio grapes maintain primary fruit flavours and body while the soil gives mineralogy and freshness.



**Vineyard area:** Ha 1,7

**Grape variety:** 100% Garganega

**Pruning method:** Double Guyot

**Cultivation:** Organic

**Yield:** 6000 kg/hectar

**Soil:** Volcanic, clay, excellent soil texture, high mineral content  
**Geological area:** Trissino, hilly, 300 meters a.s.l., south-eastern/western exposure

**Harvest:** In early September, by hand into 8 Kg crates  
**Vinification:** Soft pressing, fermentation without adding yeasts in stainless steel tank

**Vintage:** 2018

**Alcohol:** 11,5%

**Residual Sugar:** 1,5 gr/lit

**Total acidity:** 5,65 gr/lit

**Total sulphur dioxide:** < 2,5 mg/lit

**Colour:** Intense straw yellow

**Aroma:** Jasmine, lychee, apple and pear, mineral

**Palate:** Dry, mineral elements stand out, fruity, full and persistent

**Pairings:** Perfect with risottis, white meats and pasta dishes, cheeses, mushroom and fish base dishes and baccalà mantecato

**Serving temperature:** 12°