



# PINOT GRIGIO

## DENOMINATION

Delle Venezie Pinot Grigio DOC

## GRAPE

Pinot Grigio

## YIELD

45 q/ha

## GROWING AREA

Vineyards in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of the town of Soave, in the Veneto region.

## TRAINING SYSTEM

Guyot, planted to densities of 4-5,000/vines/hectare.

## HARVEST PERIOD

After a painstaking quality check, the clusters are picked exclusively by hand, generally in the last week of August.

## VINIFICATION

After the clusters are gently pressed, the must is gravity-settled for clarity, then inoculated with cultured yeasts; it ferments at a temperature of 13°C in order to preserve the classic varietal fragrances.

## MATURATION

A minimum of 3 months in steel tanks, with once-weekly bâtonnage of the fine lees, followed by a minimum of 45 days' bottle-ageing.

## SENSORY PROFILE

Appears a luminous straw yellow with green highlights. On the nose, beguiling scents of blossoms and fruit, such as syruped pear and banana. In the mouth, fine mineral salt-acidity balance, with a lengthy, vibrant vein of earthy minerality, gift of its valley terroir of origin.

## SERVING SUGGESTIONS

Antipasti, lighter meats, fish.

## SERVING TEMPERATURE

10-12° C