



# Pinot Grigio 2013



*Appellation:* Pinot Grigio delle Venezie I.G.T.

*Grape varieties:* Pinot Grigio 100%

## The territory

*Vineyard location:* Eastern hills of Lake Garda

*Altitude:* 200/250 m (656/820 feet) a.s.l.

*Exposure:* South-South/West

*Soil characteristics:* Morenic, stony and well drained

*Training system:* Guyot

*Average age of the vines:* 22 years

*Density of the vineyard:* About 3,000 vines/Ha (1,124 vines/acre)

## Vinification and ageing

*Harvest:* Carried out in early September

*Pressing:* Soft pressing of the whole grapes

*Fermentation:* In temperature controlled stainless steel tanks

*Fermentation temperature:* 14/15°C (57/59°F)

*Duration of fermentation:* 8/10 days

*Malolactic fermentation:* Partially done in October

*Ageing:* 4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing

## Analytical data

*Alcohol content:* 12.34% Vol

*Total acidity:* 5.3 g/l

*Residual sugars:* 4.6 g/l

*Dry extract:* 23.7 g/l

*Free SO<sub>2</sub>:* 11 mg/l

*Total SO<sub>2</sub>:* 89 mg/l

*pH* 3.28

## Vintage characteristics

All the conditions exist for one of the best harvests in recent years: the grapes enjoyed gradual ripening, which came about, above all, by virtue of light rather than heat, and this led to the synthesis of quality factors such as the accumulation of polyphenolic substances in red grapes and aromatic substances in white grapes. The months of July and August were crucial, with their high temperatures and highly-beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvesting in September and October was mostly good even if it was interspersed with days of heavy rain. In the days after rainfall, particular attention was paid to the careful selection of the grapes.

## Tasting notes

Straw yellow in colour.

Light and delicate on the nose, characterised by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.

Dry and medium-bodied, the palate faithfully reflects the nose, being tangy and satisfying, while at the same time simple and exceedingly enjoyable

## Food pairings

Try with mixed grilled fish, peppered mussels and clams, sea bass baked in salt, Valencian paella, *baccalà* (salt cod), chicken salad, nuts and exotic fruit.

Best served at 10°C (50°F).



750 ml