



CORTE GIARA

## PINOT GRIGIO DELLE VENEZIE DOC 2023



**Region:** Veneto, Western-side hills near the Garda Lake

**Aspect:** S S-O

**Soil:** Morenic, rich in structure and well drained

**Training system:** Guyot



Pinot Grigio 100%



**Harvest:** Manual harvest, sorting the grapes in the vineyard, is carried out in the first week of September



**Vinification process:** The grapes are fermented in stainless steel at a temperature of 14-15° C for 8/10 days. It remains for 4 months in stainless steel, ageing for 2 months in bottle.



**Alcohol content** 12,63% Vol

**Total acidity** 5.60 g/l

**Residual sugar** 1.3 g/l

**Dry extract** 23.5 g/l

**PH** 3.33



The **Pinot Grigio DOC Corte Giara** is a wine that expresses fine notes of pear, citrus, green apple, and white flowers, while on the palate it plays with a great harmony between the delicacy and the fresh imprint of this varietal. In the mouth, it is dry, lively with its fruity notes, and pleasantly drinkable.



The **2023 harvest** was one of the most challenging ever recorded. Below-average temperatures at the beginning of the year slowed the vine cycle, and frequent rains ensured water reserves but also increased the risk of fungal attacks. Very careful vine management and the orientation of the vineyards allowed us to brilliantly overcome this period. The high temperatures in August further slowed down maturation. We managed the canopy with pruning, cluster thinning, and other measures to bring the grapes to a perfect phytosanitary state.



**Pinot Grigio DOC Corte Giara** pairs perfectly with grilled fish, seafood, and sushi. The mineral notes of Pinot Grigio enhance the natural sweetness of the fish, and it is also excellent with traditional Italian dishes such as vegetable risottos, pasta with light fish or vegetable sauces, and white pizza.

