



CORTE GIARA

Pinot Grigio delle Venezie

DOC 2024



Region Veneto, Western-side hills near the Garda Lake

Aspect South - West

Soil Morenic, rich in structure and well drained

Training system Guyot



Pinot Grigio



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



Vinification

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



750 ml



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 **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes..



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.



Distribuito in Italia da



ANNUARIO DEI MIGLIORI VINI ITALIANI 2024
Luca Maroni

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