

TRENTINO DOC PINOT GRIGIO BOTTEGA VINAI

General characteristics

This wine has been present in Trentino since the end of the 19th century, when it was introduced to the Agricultural Institute of San Michele all'Adige. It came from Burgundy, home of Pinot and Chardonnay, it spread throughout the north-east of Italy, where it found its ideal habitat in Trentino, and where Bottega Vinai presents it in its traditional version.

Production Area

Roverè della Luna and Valle dei Laghi north of Lake Garda. The two areas differ in their origins: Roverè della Luna soils are fluvial-glacial while those in the Valle dei Laghi are alluvial. Climates range from Alpine-continental in Roverè della Luna, where winters are severe with snow and summers are hot with cool nights, to the sub-Mediterranean type climate in the Valle dei Laghi, with mild winters and hot summers with ventilated evenings, due to the beneficial effect of the "Ora del Garda" breeze, which blows up from Lake Garda and helps keep the nights relatively cool.

Grape Variety

Obtained exclusively from the Pinot Grigio grape ('Ruländer' in German), a bud mutation of Pinot Noir, from which it derives. It has a medium-low yield of 70 hectolitres per hectare. The leaf is quite small and tri-lobed, with slightly formed lobes and a U-shaped indent. The venation is marked and the autumnal colouring is yellow-brown. The bunch stalk is resistant to breaking off, the bunch is small, cylindrical, extremely compact with the grapes that sometimes burst becoming affected by Botrytis. The grapes are a typical copper-grey colour, they are juicy and very sweet.

Vinification and maturation

Vinification is carried out off the skins and the must is obtained from a soft crushing of the whole bunches, to prevent the pink colour of the skins from being extracted. Selected yeast and a controlled temperature (20°C) are used to aid fermentation. The wine is then fined in stainless steel vats for four months, after which it is bottled cold-sterile.

Analytical Data

Alcohol: 13,00% vol.
Total acidity: 5.5 g/l
Sugar-free extract: 21 g/l

Organoleptic characteristics

Pale straw yellow colour with greenish reflections. It has a delicate, yet intense bouquet with marked floral notes when young, which becomes wider and reminiscent of ripe fruit (pear, peach and melon) with ageing. Its taste is elegant but discreet, with a pleasantly fresh flavour due to the light acidity which exalts the sensations.



Matching with food:	Non-spicy fish soups, seafood risottos, baked fish, cold white meats.
Serving temperature:	12 – 14 C°
Allergens:	Sulphites