

Pinot Grigio

**BOTTEGA
• VINAI •**

WINE

Pinot Grigio

COUNTRY

Italy

REGION

Trentino

APPELLATION

Trentino DOC

GRAPE

Pinot Grigio with yields of 70 hl/ha.
Hand-picked

VINEYARD

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.

VINIFICATION

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.

REFINEMENT

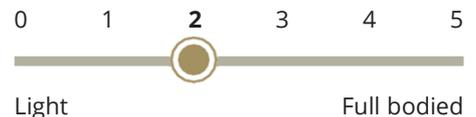
Stainless Steel

DESCRIPTION

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.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 5.5 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

Temperature: 12-14 °C
Pairings: Non-spicy fish soups, seafood risottos, baked fish, cold white meats.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free