

V VIAGGIO

PINOT GRIGIO IGT PROVINCIA DI PAVIA 2017



HISTORY

Pinot Grigio has been grown in Trentino since the end of the nineteenth century and has become extremely popular with consumers worldwide over the last few decades, also due to the fact that it is being used to produce high quality wines. Pinot Grigio is grown throughout the north-east of Italy and has found a second home here in Trentino. It is rather finicky with regard to growing conditions, both in terms of climate and soil, while it adapts well to both the Pergola Trentina and Guyot as well as other espalier training systems.

REGION

Trentino, Italy

VARIETAL

100% Pinot Grigio

VINEYARDS

Vineyards in Trentino and Veneto with good ventilation and well-drained soils.

VINTAGE

The season started with very cold days until the end of January but in February, March and April the temperature grew, reaching an average warmth higher than the last 15 years that caused an anticipated budding (10 days in advance vs the last 10 years). An unexpected 2 days' frost in April caused some damages above all in the vineyards of Pinot Grigio, Marzemino and Chardonnay but the fruit set ended with perfect sunny and windy days. The very high temperatures and rainy days generated the presence of hail and mildew on the leaves, accurately monitored by the expertise of the Trentino vine growers.

The harvest started just after the 15th of August for the grapes of Chardonnay and Pinot Noir dedicated to the production of sparkling wines while the grapes of Chardonnay, Pinot Noir, Pinot Grigio, Müller Thurgau, Nosiola, Teroldego, Lagrein and Marzemino used to make still wine, were picked at the beginning of September. The last varieties to be harvested were Cabernet and Merlot.

WINEMAKING

The grapes are crushed in pneumatic lung presses and the resulting must is fermented in stainless-steel heat-controlled tanks at a temperature of 20°C. The wine is finished before bottling again in stainless steel, never in wood, at fairly low temperatures to preserve the typically fresh and fruity character of the cultivar.

TASTING NOTES

Pale straw color with slight golden reflections. Highly agreeable, distinctly fruity, nose with slight floral hints, which enhance its freshness and give it an unmistakable character. Very elegant, dry, fresh palate.

TECHNICAL INFORMATION

pH: 3.3

Total Acidity: 5.6 g/l

Residual Sugar: 4 g/l

Alcohol: 12%