



PINOT GRIGIO 2017



HISTORY

Introduced in the early twentieth century by the Istituto Agrario di San Michele all'Adige, Pinot Grigio soon established itself as a popular wine due to its well-rounded structure, naturalizing so well in Trentino as to become its ambassador on markets worldwide.

REGION

Trentino DOC, Italy

VARIETAL

100% Pinot Grigio

VINEYARDS

Areas in the foothills south of the city of Trento featuring a well-ventilated climate and loose soils, which are ideal for this grape variety.

WINEMAKER

Mauro Baldessar

WINEMAKING

The grapes are vinified using the method for white wine, being gently pressed in order to avoid extracting the natural pink color of the skins. Fermentation is carried out with the use of selected yeasts and at controlled temperature (18 °C). The wine is left to develop in stainless steel tanks before being stabilized and cold-sterile bottled.

TASTING NOTES

Pleasant, intense, persistent, distinctly floral nose; dry, lusciously crisp palate. An elegant wine with great character.

TECHNICAL INFORMATION

Total Acidity: 5.9 g/l
Residual Sugar: dry
Alcohol: 12.5%