

PINOT GRIGIO TRENTINO DOC

Grape Variety

Pinot Grigio

Production Area

Lavis alluvial fan and Pressano Hills

Exposure

South; south-west

Altitude

250-300 m a.s.l.

Soil

Loamy, fertile, deep and rich in organic matter

Soil Vitality

Excellent biological quality

Vine Age

25-40 years

Harvest

Manual harvesting and selection of grapes in September

Vinification

Gentle pressing, fermentation and aging in concrete tanks and small French oak barrels

Yield

45 hl/ha

Characteristics

Appearance

Bright straw yellow color, enriched by very delicate golden reflections

Nose

Intense fruity notes of ripe pear, with delicate hints of acacia flowers and wildflowers, and a refined finish reminiscent of honey

Palate

Mineral and velvety, with a fresh and lively acidity. Clean and persistent finish, with hints of citrus zest and white-fleshed fruits

Ritratti

Every portrait (ritratto) is a sublime synthesis of the bond between man and nature, a communion where wine refines into art, unveiling the enchanting biodiversity of the Avisian Hills



If it were a person

Delicate and sensitive