



CANTINA
LAVIS
-1948-

RITRATTI PINOT GRIGIO

TRENTINO DOC

The Pinot Grigio grape variety reached Trentino in the second half of the 19th century and originally it was called Ruländer. Nowadays the grapes used to make Ritratti Pinot Grigio are grown in the hills of Lavis and Pressano.

With an intense golden-yellow colour, Ritratti Pinot Grigio has an intense aroma with hints of pear and apricot and base notes of flowers and honey. The tannins are soft and enveloping on the palate.

GRAPE VARIETY

Pinot Grigio

PRODUCTION AREA

Lavis and Pressano

EXPOSURE AND ALTITUDE

South/South-west; 250-300 m above sea level

SOIL COMPOSITION

Loam, fertile, deep and rich in organic matter

TRAINING SYSTEM

Guyot, simple Trentino pergola

PLANTING DENSITY

5.500 vines/ha

VINIFICATION

Manual harvest in mid-September, soft pressing, static decanting of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on lees for about 6/8 months before bottling

ALCOHOL

13%

PAIRINGS

Excellent with raw seafood, grilled swordfish and fresh dairy products

SERVING TEMPERATURE

10-12°

