



SIMBOLI

PINOT GRIGIO

TRENTINO DOC

Pinot Grigio is a white-grape vine that found its perfect habitat along the Adige Valley. The cold Alpine breeze favours the accumulation of aromatic substances in the grapes.

Pinot Grigio Simboli is a bright straw-yellow wine, with an intense and long-lasting aroma of ripe pear. On the palate is fresh, dry and well structured.

GRAPE VARIETY

Pinot Grigio

PRODUCTION AREA

Lavis and Trento area

EXPOSURE AND ALTITUDE

South/South-west; 270 m asl

SOIL COMPOSITION

Sandy-loam, skeletal of fluvial and alluvial origin

TRAINING METHOD

Guyot, Trentino pergola (simple and double)

PLANTING DENSITY

4.500 – 5.000 vines/ha

VINIFICATION

Hand-picking within the first two weeks of September, soft-pressing, fermentation in stainless steel tanks at controlled-temperature, ageing on lees for approximately 5/6 months before bottling

ALCOHOL

12,5%

PAIRINGS

Fish appetisers, grilled white meats, but also excellent with a light shellfish tempura

SERVING TEMPERATURE

10-12°

