



## PINOT GRIGIO

### TRENTINO DOC

The Pinot Grigio has been grown in Trentino for decades. The foothill and valley vineyards of Lavis and Gardolo, with their sandy loam soils of Avisio river deposits and alluvial sediments from the Adige, provide the perfect growing environment for Pinot Grigio. The wine possesses an intense golden yellow colour, with a warm, inviting bouquet rich in scents of ripe fruits and honey. It has a distinctive rich minerality, with a long and fruity aftertaste.

**Vine:** Pinot Grigio

**Cultivation area:** Municipalities of Lavis and Trento

**Exposure and altitude:** West, south-west; 270 m ASL

**Soil composition:** Loose sandy loam, moderately stony, formed of fluvial and alluvial deposits.

**Training system:** guyot, simple and double pergola

**Planting density:** 4,500 vines/hectare

**Vinification process:** Manual harvesting in mid September, soft pressing, static decantation of the must, fermentation at controlled temperatures in stainless steel tanks, ageing on the lees for approximately 5/6 months before bottling.

**Food match:** Excellent with sea crustacean, grilled sword fish and fresh dairy products.

