



PINOT GRIGIO TRENTINO D.O.C.

Grape varietals

100% Pinot Grigio selected from the exclusive areas of Gardolo and Lavis

Production technique

After the harvest, the must undergoes few hours of cold maceration and after soft pressing is fermented at 20°C for 12 days.

The wine is bottled in the spring following the harvest after micro- filtration.

Wine description

Colour: Straw yellow.

Nose: delicate and fresh fruit aromas with slight hints of almonds.

Palate: dry, smooth and pleasantly fresh.

Winemaker's recommendations

Due to its good structure, it is a perfect companion of vegetable soups, eggs, grilled fish and white meats.

Serve at temperature not higher than 10/12 °C.

A.V.B. 12%