

GR EY



TERROIR

A Guyot cultivation system is used. The terrain, lying near the south shores of Lake Garda, is morainic. The vine rows face North-South. Plant density is 4,400 vines per hectare, with an average yield of 2 kilos per vine.

ACIDITY: 6,5 gr./l.

LONGEVITY: 3-4 years

WINE-MAKING

The grapes are harvested by hand only. The must is obtained through a slow, progressive pressing of whole grapes. The mass ferments at controlled temperatures in steel vats containing carefully selected yeasts. This Pinot Grigio is kept in ferment for about 4 months and then bottled. It is sold only after resting in the bottle for approximately 2 months.

GRAPE VARIETY: 100% Pinot Grigio



70 calories



750ml



13% vol.