



PINOT GRIGIO 2021

TRENTINO DOC · ORGANIC

The grapes of this rulènder—as Pinot Grigio is also known in Trentino—grow cradled by the wind blowing through the vineyards of Nago.

VINEYARD CHARACTERISTICS

Seasonal performance The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

Production area Nago.

Grape variety used 100% Pinot Grigio.

Type of terrain Medium texture, verging on calcareous.

Training system Pergola Trentina trellis.

Production Approximately 9,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place between 13 and 15 September, with careful manual selection of the grapes, during the coolest hours of the day (morning), using small containers for transport to the cellar.

Vinification The grapes were destemmed and crushed, then cooled to around 15 °C. This was followed by soft pressing and static decantation of the must. Alcoholic fermentation took place over ten days, part in steel tanks and part in 5-hectolitre barriques and tonneaux at a temperature of around 17 °C (63 °F).

Ageing Following alcoholic fermentation, ageing also took place in steel tanks (2/3 of the wine) and in oak barriques and tonneaux, on the finest lees suspended by weekly batonnage, in order to give the wine greater complexity and volume.





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The part aged in wood also underwent malolactic fermentation. At the end of April, the wine was stabilised and prepared for bottling, which took place on 23 May 2022. A total of 5,865 bottles were produced. This was followed by an appropriate period of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour Intense bright straw yellow colour.

Aroma It offers a very fine range of aromas, from the fruity notes of pear and citron to flowery broom and chamomile, on a delicate smoky tone.

Flavour It opens with mouthfilling allure, expressing well-structured, finely balanced components on a tasty complex base. Good lingering aftertaste, it should be enjoyed immediately, but may maintain its characteristics for a few years.

ANALYTICAL DATA

Alcohol content 13.43% vol.

Sugars 2.6 g/l (glucose and fructose).

Dry extract 21.8 g/l.

Total acidity 6.11 g/l.

pH 3.50.

Contains sulphites.

PAIRINGS

- Spaghetti with clams.
- Creamed leeks and potatoes.
- Spinach and ricotta ravioli.
- White meat, chicken nuggets.

SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

3 years.

PALLETISATION

Size 0.75 l (1.35 kg)

Type Bordolese Riva

Bottles per case 6 bottles • Weight 8.67 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 100 cases • Weight 890 kg • Height 185 cm