



# PINOT GRIGIO 2023

## 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** A mild and not very rainy winter, but the vegetative recovery was slowed down by an April cooler than usual. The subsequent period, characterized by prolonged and copious rainfall with long plant wetting times, challenged the winegrowers, who, thanks to their expertise and experience, protected the vines from fungal attacks. The season continued with higher temperatures. The significant daily temperature variation, with very cool nights that slowed down the veraison, helped preserve the acidic component of the grapes, which is particularly important for white wines. The harvest was slightly later and less productive compared to the previous one, but allowed for the production of well-ripened grapes, with an optimal acid balance.

**Production area** Low hill.

**Grape variety used** 100% Pinot Grigio.

**Type of terrain** Medium texture, verging on calcareous.

**Training system** Pergola Trentina trellis and guyot.

**Production** Approximately 9,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** It took place between August 31st and September 4th, with careful manual selection of the grapes, taking advantage especially of the cooler hours of the day (morning) and using small containers for transport to the cellar.

**Vinification** The grapes were destemmed and crushed, and subsequently part of them was left in contact with the skins at low temperatures for 2-3 days, while the remaining part underwent the beginning of alcoholic fermentation (2-3 days) in contact with the skins, after clarifying the must. In both cases, alcoholic fermentation was carried out in stainless steel tanks for the first part and in barriques, tonneaux and ceramic containers (Clayver) for the final part.

**Ageing** Following alcoholic fermentation, maturation also continued in oak barriques and tonneaux (85% of the wine) and in Clayver (15%), on the finest lees kept in



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suspension by weekly bâtonnage, with the aim of giving the wine greater complexity and volume. Part of the wine also underwent malolactic fermentation. At the end of March, the wine was blended in its different components in a stainless steel tank and prepared for bottling. Bottling took place on May 10th, 2024, obtaining 4,000 bottles. This was followed by a bottle aging period of at least 12 months.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Intense and bright straw yellow color, with light copper nuances.

**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** 13.00% vol.

**Sugars** 0.5 g/l

**Dry extract** 22.0 g/l

**Total acidity** 5.20 g/l

**pH** 3.55

**Contains sulphites. Does not contain GMO.**

### 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

Store in a cool place, preferably between 10 and 16 °C (50-61 °F) away from light, positioning the bottle horizontally.

### AGEING POTENTIAL

5 years.

#### MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



0,75 l

