



PINOT GRIGIO 2024

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 warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

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 Carried out in two stages: August 31 and September 4, with careful manual selection of the grapes, taking advantage primarily of the cooler hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were destemmed and crushed; subsequently, a portion was left in contact with the skins at low temperatures for 2–3 days, while the remaining portion 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 phase, and in barriques, tonneaux and ceramic containers (Clayver) for the final phase.



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Ageing Following alcoholic fermentation, maturation continued in non-first-passage oak barriques and tonneaux, on the finest lees kept in suspension by weekly bâtonnage, with the aim of giving the wine greater complexity and volume. A portion of the wine also underwent malolactic fermentation. At the end of March, the wine was assembled in its various components in a stainless steel tank and prepared for bottling. Bottling took place on July 25, 2025, yielding 3,840 bottles. This was followed by a bottle-ageing 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 0.6 g/l

Dry extract 21.0 g/l

Total acidity 5.20 g/l

pH 3.31

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

