

# PINOT GRIGIO 2020

## 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** 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

**Production area** Nago.

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

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

**Training system** Pergola Trentina trellis.

**Production** Approximately 1,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** On 2 and 3 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

**Vinification** The grapes were stripped and crushed and then cooled to about 15 °C (59 °F). This was followed by soft pressing and static decantation of the must. Alcoholic fermentation took 8–9 days, partly in steel tanks and partly in 5 hl tonneaux and barriques, at a temperature of about 18 °C (64 °F).

**Ageing** After alcoholic fermentation, 2/3 of the wine was aged in steel tanks and the rest in oak tonneaux and barriques, on the fine lees with weekly batonnage to give the wine greater complexity and volume. The oak-aged wine also underwent malolactic fermentation. At the end of April, the wine was stabilised and prepared for bottling, which took place on 5 May 2021. 3,991 bottles were produced. This was followed by a suitable period of ageing in glass.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Intense bright straw yellow colour.

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**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** 13.02% vol.

**Sugars** 1.2 g/l (glucose and fructose).

**Dry extract** 21.5 g/l.

**Total acidity** 6.23 g/l.

**pH** 3.25.

**Contains sulphites.**

### PAIRINGS

- Spaghetti with clams.
- Spinach and ricotta ravioli.
- Grilled saltwater fish, tuna carpaccio.

### 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** Burgundy

**Bottles per case** 6 bottles • Weight 8.5 kg

**Case dimensions** Length 27 cm • Height 18 cm • Width 31.5 cm

**Palletisation** 95 cases • Weight 807 kg • Height 170 cm