

PINOT GRIGIO

COMMERCIAL DATA

Name: Pinot Grigio IGT MT

Colour: straw yellow, with ancient gold reflexes.

Scent: intense, wide, complex, with floral notes of eglantine and orange blossom, with a sensation like tropical fruit, citrus and apricot.

Taste: structured, voluminous, dense, with excellent acid balance, very good aftertaste correspondence, ending in a persistent and soft note of citrus, peach and apricot.

AGRONOMIC DATA

Grapes: Pinot Grigio

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: GCD cordon spur

Stumps for hectare: 5100

Yield quinta/hectare: 110 quintals per hectare

Harvesting: beginning of September

OENOLOGICAL DATA

Pressing: soft

Malolactic fermentation: no

Refining: no

Mellowing length: 60 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 21,00

Total acidity (gr per lt) : 6,20

PH: 3,25

Remaining sugars(gr per lt): 5,00

Developed alcohol: 12,30% vol.

OTHER DATA

Matching: particularly indicated for fish, shellfish horsd'oeuvre, risottos and vegetable flans.

Serving temperature: serve at 12°.

Preservation: in cool places sheltered from light and heat.

