



It was at the end of 19th century that this wine arrived to Trentino, where it found its ideal habitat in low hills. Today this region is the most important Italian area for the production of this wine, which is also known with the name of “Ruländer”. The fragrance and the wild-fruity flavour provide this white wine with a rich personality.

PINOT GRIGIO d.o.c.

Grape:	100% Pinot Grigio
Place of origin:	Vineyards of the area called CASLERI
Average age of the vineyards:	15 years
Cultivation system:	Typical Trentino <i>pergola</i>
Plants pro hectare:	3.200 stumps
Soil:	Very deep, fresh, sandy and fertile
Grape-harvest:	First days of September
Vinification and maturation:	Following the scheme <i>in bianco</i> , it is carried out by cleaning the must, which is purified and then inoculated with selected yeasts. Fermentation under controlled temperature of 20° C for about 15 days
Analytic data:	Alcohol: 12.50% vol. - Total acidity: 6.20 g/L - pH: 3.32 - Sugar: 1.4 g/L - Dry extract: 20.60 g/L
Colour:	Straw-coloured
Fragrance:	Pleasant, with fruity notes reminding of ripe pear and apple
Flavour:	Dry, full-bodied and balanced
Gastronomy:	It particularly suits dishes made of fish and mixed fried foods and it is also excellent as aperitif
Wine-making Expert:	Mauro Dolzan
Temperature:	12° C