



Pinot Grigio

The grey Pinot originates from a mutation of Pinot black of which retains almost all the features. Like other Pinot came from France spreading slowly to the central-north eastern region of Italy.

Dati analitici

Alcohol content: 12,48 % vol

Reducing sugars: 8,00 g/l

Fixed acidity: 5,20 g/l

Ph: 3,27

Total sulfur: 145 mg/l

Grappolo

Small, cylindrical with a very visible wing, similar to a second cluster. Very compact with berries of oval shape. Berries ranging in colour from grey to purple not much intense, of small size, juicy with pruinose and soft peel.

VINEYARDS: Ha 0,60

VINESTOCKS PER HECTARE: 3.570 vines

YEAR OF PLANTING: 2005

TRAINING SYSTEM: sylvoz and loamy

SOIL TYPE: clayey – medium consistency

VINTAGE: mechanical harvest on 30th August 2021

VINIFICATION: de-stemming and soft pressing, static sedimentation at 11° C for a night, Racking and fermentation with selected yeasts at a temperature of 18° C in steel fermenters for approximately 15 days. Cooling at 12° C, pouring off and protein clarification, resting until the time of filtration with tangential filter during the month of November. Stabilization 10 days at 0 ° C

BOTTLED: February 2022 at Cantine Introvigne (TV)

Il Vino

The white winemaking without the skins, leads to a wine of great finesse, elegance, discretion, straw-yellow color with just perceptible coppery shades. Pleasantly scented when young reminds the unripe peach, wild strawberry and over time it takes on a bouquet reminiscent of dry hay, toasted almonds, aroma of fruit (pear). The taste is dry, full, balanced, with a pleasantly bitter.

Accostamenti Gastronomici

It combines with tasty pasta dishes such as mussels and clams, sardines in "saor", risotto or pasta with seafood, simple dishes of eggs and fish, herbs cuisine. Serving temperature: 10-12 °C.

