



Pinot Grigio

Protected Geographical Indication

ORIGIN:

Province of Pavia

VINE VARIETY:

Monovarietal Pinot Gris

SOIL:

Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

GRAPEVINE CULTIVATION:

Guyot-trained

HARVESTING:

By Hand

VINIFICATION:

Soft pressing and low temperature fermentation with cultured yeasts, cold maceration to exalt the aromas

REFINING:

Temperature controlled stainless steel vats with periodical lees stirring. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile

ALCOHOL CONTENT:

11.5% vol.

COLOR:

Yellow with slight coppery tinges

NOSE:

Intense and lingering aromas, with a characteristic scent of apple, reminding of the orange blossom scent, notes of violet and acacia

PALATE:

Balanced flavor, fresh, with good acidity-suppleness ratio

SUGGESTED PAIRINGS:

Vegetable starters, savory pies, fish first courses with shellfish too

INTERNATIONAL PAIRINGS

Couscous with mussels and clams - Tunisia
Chicken Yakitori - Japan

SERVING TEMPERATURE:

8° - 10°C

CURIOS:

It seems that Pinot Gris in the Oltrepo Pavese dates back already to the year 1600 and its varieties are even described by Pliny the Elder. Almost red in its aspect, it is actually white being a gene mutation of the Pinot Noir.