



# PINOT GRIGIO

## TRENTINO DOP

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### I CLASSICI VINI DEL GELSO



#### VINEYARD AREA

The varietal, which produces grapes with copper-colored skins, is cultivated in the semi-hilly areas of the municipalities of Mori and Ala



#### METHOD

The harvest begins in early September. Following the cycle of light pressing, the clean first-pressing must undergoes fermentation at a controlled temperature in stainless steel tanks.



#### FEATURES

The wine has an intense straw-yellow color and a delicate aroma which is pleasing and dry. On the palate it is rounded and velvety with a slight hint of yeast.



#### PAIRINGS

Recommended food pairings are pasta dishes, egg-based dishes, boiled poultry and fish.



The wine should be served at a temperature of 12 degrees and consumed on opening.



Alcohol content 12,5% vol.

