

## PINOT GRIGIO

### TRENTINO DOC

The Pinot Grigio grape has been grown in Trentino for decades. In the terraced vineyards of the Cembra Valley it acquires the characteristics of minerality, verticality and freshness typical of upland cultivation. It presents a brilliant golden colour and an elegant varietal aroma of ripe fruit with hints of pear and yellow peach. On the palate it is refined, harmonious and well balanced, with distinctive minerality and a return of ripe fruit.

<b>Vine</b>	Pinot Grigio
<b>Vineyard location</b>	Cembra Valley
<b>Exposure and altitude</b>	West, South-West; 300/400 m ASL
<b>Soil composition</b>	Porphyritic loam, formed of fluvial and alluvial deposits
<b>Training system</b>	Guyot and simple Trentino pergola
<b>Planting density</b>	5,000 vines/hectare
<b>Vinification process</b>	Manual harvesting in mid-September, soft pressing of the whole grape, static decantation of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on the lees for about 5/6 months before bottling.

