



## Pinot Grigio

### Valdadige DOC

Valdadige, (the valley of Adige river between the regions of Veneto and Trentino) is a land characterized by constant breeze that blends virtuously with the mild Mediterranean climate of nearby Lake Garda. Here, wine is made from grapes cultivated on soil of porphyry and limestone origin, exalting the typical characteristics of Pinot Grigio. Years of research on this varietal have allowed us to achieve levels of excellence.

Straw yellow in color with light ash-grey hints typical of Pinot Grigio. The scent is intriguing, with intense notes of lime, pear and aromatic herbs such as mint and sage. In the mouth it is sapid and complex, fresh and persistent.

**Grape varieties:** Pinot Grigio.

**Production area:** our vineyards in Valdadige, between Veneto and Trentino regions.

**Growing systems:** traditional “pergola trentina” and guyot.

**Vinification:** long fermentation in stainless steel tanks. Ageing in contact with its own yeasts until bottling.

**Food pairings:** thanks to its freshness, it is the perfect companion for summer dishes, from Mediterranean pasta to fish, as well as white meat with aromatic herbs.

**Service temperature:** 8-10 °C.

**Suggested glass:** 



This wine is certified sustainable with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatments in order to restore cultivation to a state of balance.