



## TERRITORY

**Denomination of origin:** Delle Venezie D.O.C.

**Grape variety:** 90% Pinot Grigio, 10% Trebbianello

**Vineyard:** Custoza, Verona IT.

**Altitude:** 270 meters above sea level.

**Exposure:** East facing

**Soil Characteristics:** The soil is mainly made up out of marl and limestone. This adds a good minerality to the wines.

## VINTAGE CHARACTERISTICS

**Climatic conditions:** The season had a rocky start. The temperatures during the winter were above average and there was very little rainfall in December and January. The temperatures during the spring were rather unstable. July was hot and dry, restoring the normal average temperatures and August had nice temperature fluctuations between day and night, and a cooler temperature in general. This preserved the acidity in the berries and as a result, we could pick great quality grapes.

**Harvest:** The grapes were manually harvested in early September to ensure that only the highest quality grapes were picked and selected.

**VINIFICATION:** white, without skins. Soft pressing of whole grapes and natural settling.

**Fermentation:** at a controlled temperature of 18°C.

**Malolactic Fermentation:** not performed.

**Ageing:** the wine is aged in stainless steel tanks for 4 months on fine lees. "sur lie"

**Production:** 45 000 bottles

**Packaging:** case of 12 bottles of 0,75 litres.

## ANALYTICAL DATA

**pH:** 3,72

**Alcohol:** 12% Vol.

**Residual sugar:** 3 g/l

**Colour:** straw yellow with greenish reflections.

**Tasting notes:** the primary fruity flavours found in our Pinot Grigio are pear, white nectarine, apple and lime. The wine has faint notes of honey, some honeysuckle and a distinct minerality. Refreshingly dry with a brilliant acidity and a bitter almond note on the finish. Very well-balanced and harmonious.