

Pinot Grigio

DOC Asolo Montello

A white wine made from Pinot Grigio DOC Asolo Montello grapes.

Production area:

Piana d'Oriente - Monte Grappa vineyard.

Altitude:

about 120 m a.s.l.

Type of soil:

Fertile soil of a clay/limestone composition.

Training system:

Guyot

Plants per- hectare:

3.000

Harvest period:

First ten days of September.

Wine production method:

After an accurate selection, the grapes are pressed in a very soft way.

The wine is then left to get cold and decanted for 12 hours.

Afterwards selected yeasts are added and we have the fermentation which takes place at 18°C. It follows another decanting at the end of the fermentation and the wine is kept in heat controlled stainless steel tanks at 8°C.

Refining:

30 days in bottles.

Characteristics:

It has a nice and intense straw yellow color with coppery reflections.

It has a strong fruity fragrance with hints of pears, hay and toasted almonds.

A full taste and persistent aroma with the perfect acid level.

Best served with:

Vegetable based dishes and idela with fish.

Serving temperature:

10°C

Technical details:

Alcohol 12,5 % vol.

Acidity 5,5 g/l

Net extract 18 g/l

