

# Pinot Grigio

*I.G.P.*

CATEGORY: white wine

CLASSIFICATION: Protect Geographical Indication, I.G.P.

GRAPE VARIETAL: 100% Pinot Grigio

PRODUCTION AREA

VINEYARDS: Perugia

CULTIVATION SYSTEM: counter espalier with spurred cordon

EXPOSURE: west-east

AVERAGE AGE OF THE VINES: about 8 years

VINE DENSITY: 4000 vines per hectare

SOIL TYPE: medium soil, limestone-clay mix

YIELD PER HECTARE: 80 quintals

ALTITUDE: 330 meters above sea level

HARVEST PERIOD: at the beginning of September, hand picked

VINIFICATION PROCESS

FERMENTATION: controlled alcoholic fermentation in stainless steel with a controlled temperature

BOTTLE REFINING: about 1 month in bottle

ALCOHOL CONTENT: 12%-12,5% by volume

BOTTLE SIZE: 750 ml

ORGANOLEPTIC CHARACTERISTICS

COLOUR: light straw-yellow with faint greenish reflexions

BOUQUET: deep and elegant; on the nose, has notes of pineapple, banana, yellow peach and pear; light aroma of fresh white flowers

TASTE: fresh and fruity

HOW TO SERVE

SERVE WITH: excellent with white meats, shellfish and potatoes

SERVING TEMPERATURE: 8°-10°C



## "THERMAL SENSIBLE" LABEL

It changes the color of the forms from white, to pink, to red according to the temperature of the wine service.

Bottle size

