



GRAPES: 100% Pinot Grigio

PRODUCTION ZONE: Oltrepò Pavese, Lombardia

APPELLATION: Oltrepò Pavese DOC (*denominazione origine controllata*)

SOIL: Calcareous-clayey

AGE OF VINES: 15 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4,000

HARVEST TIME: from middle August to middle September

VINIFICATION METHOD: Short maceration (6-8 hours), followed by cold fermentation

AGEING: refinement in stainless steel tanks

ALCOHOL CONT. BY VOL.: 12%

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 12° C (53.6° F)

CLOSURE: Cork

TOTAL PRODUCTION: 30,000 cs.

TASTING NOTES

COLOR: light pink

BOUQUET: delicate and pleasing, with fruity scent, crispy green apple notes.

PALATE: light and crisp

FOOD PAIRING: Enjoy with fish and white meats. An excellent pairing for vegetarian