



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: Decantation, alcoholic fermentation without skins

AGEING: maturing in steel

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: straw yellow

BOUQUET: flavoury and broad with a delicate apple fruit note

PALATE: Dry, full, nutty and well balanced

FOOD PAIRING: A highly versatile white wine. Enjoy well chilled as aperitif or with pasta in cream sauces, risottos, veal, chicken and fresh seafood dishes