

Italian Market Only

Pinot Grigio Rosato Vigneti Delle Dolomiti IGT

The vineyards are situated in northern Italy, in the provinces of Trento and Bolzano; this area, surrounded by the Dolomites, is characterized by a continental, alpine climate, which favors the slow ripening of the grapes while diurnal temperature changes lead to the production of grapes with crisp and fruity aromas and flavors; the soil is mainly calcareous and alluvial in origin. Once in the winery, the grapes are de-stemmed and left to macerate for a few hours, in order to extract the typical light rosé color from the skins; thereafter the grapes are softly pressed and the juice undergoes the fermentation with temperature control. Once the fermentation is over, the wine is matured on its fine lees for a few months, to enrich it with complex secondary aromas.

Most recent awards

JAMES SUCKLING: 90/100

LUCA MARONI: 93/100

Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Closure:	Diam or screw-cap

Vineyard

Vineyard location:	Surrounded by the Dolomites, is characterised by a continental, alpine climate
Soil composition:	Mainly calcareous and alluvial

Tasting Notes and Food Pairing

Tasting notes:	Pale rosé in the colour, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note
Serving temperature:	11-12 °C
Food pairings:	Excellent as an aperitif, this wine fits well with grilled fish, white meats and light dishes
Alcohol:	12,5%

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