



Pinot Grigio Garda

DOC



GRAPE VARIETY

100% Pinot Grigio



PRODUCTION AREA

Vineyards in Oasi Musella, province of Verona. Altitude 50-100 m a.s.l., North-East and South aspect. Pergola Veronese training system. Limestone-clay soil. Yield approx. 120 q/ha.



HARVEST

Harvest carried out in september upon reaching optimal technological ripeness. hand-harvested into bins, with subsequent resting in a refrigerated cell at 5°C to preserve the variety's typical aromas and scents.



VINIFICATION

The grapes are stripped, crushed, soft pressed and fermented in stainless steel tanks, at a controlled temperature of between 16 and 18°C, to preserve their freshness and intense flavour.



ALCOHOL CONTENT

12 % Vol.



COLOUR

Pale straw-yellow.



AROMA

Spring flowers, with typical fruity pear notes.



FLAVOUR

Fragrant on the palate, with mineral sensations.



PAIRINGS

Excellent with starters, fish and white meats.



SERVING TEMPERATURE

8°C – 10°C.