



# PINOT GRIGIO 2022

## TRENTINO DOC · ORGANIC

*The grapes of this rulènder—as Pinot Grigio is also known in Trentino—grow cradled by the wind blowing through the vineyards of Nago.*



### VINEYARD CHARACTERISTICS

**Seasonal performance** The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

**Production area** Low hill.

**Grape variety used** 100% Pinot Grigio.

**Type of terrain** Medium texture, verging on calcareous.

**Training system** Pergola Trentina trellis and guyot.

**Production** Approximately 9,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** It took place between 30 August and 8 September, with careful manual selection of the grapes, during the coolest hours of the day (morning), using small containers for transport to the cellar.

**Vinification** The grapes were destemmed and crushed, then cooled to around 15 °C. This was followed by soft pressing and static decantation of the must. Alcoholic fermentation took place over ten days, part in steel tanks and part in 5-hectolitre barriques and tonneaux at a temperature of around 17 °C (63 °F).

**Ageing** Following alcoholic fermentation, ageing also took place in steel tanks (1/4 of the wine) and in oak barriques and tonneaux, on the finest lees suspended by weekly batonnage, in order to give the wine greater complexity and volume.



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The part aged in wood also underwent malolactic fermentation. At the end of April, the wine was stabilised and prepared for bottling, which took place on 19 May 2023. A total of 5,016 bottles were produced. This was followed by an appropriate period of bottle ageing.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Intense bright straw yellow colour.

**Aroma** It offers a very fine range of aromas, from the fruity notes of pear and citron to flowery broom and chamomile, on a delicate smoky tone.

**Flavour** It opens with mouthfilling allure, expressing well-structured, finely balanced components on a tasty complex base. Good lingering aftertaste, it should be enjoyed immediately, but may maintain its characteristics for a few years.

### ANALYTICAL DATA

**Alcohol content** 13.12% vol

**Sugars** 1.8 g/l

**Dry extract** 21.0 g/l

**Total acidity** 5.85 g/l

**pH** 3.35

**Contains sulphites. Does not contain GMO.**

### PAIRINGS

- Spaghetti with clams.
- Creamed leeks and potatoes.
- Spinach and ricotta ravioli.
- White meat, chicken nuggets.

### SERVING TEMPERATURE

Serve at 12 °C (53 °F), in medium-width glasses.

### STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

### AGEING POTENTIAL

3 years.

### PALLETISATION

**Size** 0.75 l (1.35 kg)

**Type** Bordolese Riva

**Bottles per case** 6 bottles • Weight 8.67 kg

**Case dimensions** Length 30.5 cm • Height 18 cm • Width 25.5 cm

**Palletisation** 100 cases • Weight 890 kg • Height 185 cm