



O.P. PINOT GRIGIO D.O.C.

Pinot Grigio

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

13% – 14% by vol. (depending on vintage)

GRAPE VARIETY

100% Pinot Grigio

GEOGRAPHIC LOCATION

Second hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle, Montu` Beccaria and Montecalvo Versiggia. Vineyard characteristics: Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 400 meters (1312 feet) a. s. l.. Traditional Gnjot cultivation method

VINEYARD CHARACTERISTICS

Soil resulting from the disintegration of sandstone and calcareous marl with a high clayey component, located at 400 meters above sea level. Traditional Gnjot training system

VINEYARD AGE

15-25 years

VINIFICATION

Soft squeeze of grapes, followed by immediate separation from skins, in steel tubs at a controlled temperature of 15-20 degrees Celsius (59-68 Fahrenheit) for about 15-20 days. Subsequently, the wine is placed in steel tanks for at least 4 months

REFINEMENT

Refinement in bottles for at least 2 months

ORGANOLEPTIC CHARACTERISTICS

Characteristic colour with copper tones. Aroma is intense and complex. Immediate vinous sensations are followed floral notes of apple, pear, banana and white fruits. To the taste it is soft, elegant and well structured. Lingering aroma

GASTRONOMIC ACCOMPANIMENT

Fish in general, tasty cheeses

SERVE AT 8°/10°