



Pinot Grigio Riserva

A white wine made from a historic vineyard with highly calcareous soils in the Garda Trentino amphitheatre. The grapes are hand-harvested and carefully selected. Mediterranean and Alpine influences produce a refined wine that combines structure and freshness.

Wine

Range: Selections

Appellation: Trentino Pinot Grigio Riserva

Grape varieties: 100% Pinot Grigio

Vinification

Hand-harvested and selected between early and mid-September. Gentle whole-bunch pressing and natural settling of the must precede controlled-temperature alcoholic fermentation in oak barrels from the first to the fifth passage. Ageing lasts 8-9 months on fine lees, with frequent batonnage, followed by at least 12 months in bottle.

Growing Area

Altitude: 200-300 m a.s.l.

Exposure: East-South-East

Soil: sandy, with high limestone content

Training system: Guyot

Wine Characteristics

Colour: deep straw yellow with greenish hues.

Aroma: intense, moving from citrus notes to ripe pear and yellow peach. Oak vinification enhances its character.

Palate: velvety entry, yellow fruit and a long, persistent finish; fresh, lively and elegant.

Food Pairings

A wine that expresses its character beautifully on its own. Excellent with delicate fish dishes, risotto and Bigoi con le sarde, a local pasta dish with sardines.