

Pinot Grigio Riserva

White wine obtained from the vinification of a single and historic vineyard, with a highly calcareous soil, located on the slopes of the mountains facing Lake Garda.

The grapes used are harvested manually in boxes under careful selection. The nature of the soil and the microclimate of the Garda Trentino amphitheater allows to obtain a classy wine that combines minerality and enveloping.

Wine

Line: selection

Denomination: DOC Trentino Pinot Grigio Riserva

Variety: 100% Pinot Grigio

Yield: 47 hl / ha

Vinification

Manual harvest and selection of grapes, between the beginning and mid-September. Gentle pressing of whole bunches and racking for natural sedimentation. Fermentation at controlled temperature in oak barriques from the first to the fourth passage. Aging for 8-9 months on lees in barriques with frequent batonage. Maturation in bottle for at least 6 months before release.

Production area

Area of origin: Vigna Piscol, on the slope which connects Riva del Garda to Tenno

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

Orientation: East - Southeast

Soil: sandy with high calcareous content

Training system: Guyot

Wine features

Color: deep straw yellow with greenish nuances

Bouquet: intense bouquet ranging from floral and citrus notes of orange to fruity notes of ripe pear. The vinification in oak wood surrounds the aromas with nuances of roasting and vanilla.

Taste: velvety taste with tropical and pear scents which end with a savory and persistent finish. The organoleptic profile plays between sensations of softness, vivacity and elegance.

Pairings

Pinot Grigio Riserva is a wine which enhances its character when paired with gastronomy. Excellent in combination with delicate fish dishes, risottos and *Bigoi con le sarde*, a traditional dish of the territory.

