

## PINOT GRIS

**Grape variety:** Pinot Gris

**Type:** Pinot Grigio delle Venezie DOC

**Training system:** Spurred cordon

**Number of vines per hectare:** 5000

**Yield per strain:** 1-1.2 kg

**Harvest:** in September

**Vinification:** after careful selection, the grapes are immediately softly pressed and the must is left to settle through cold static decantation. The must ferments in steel at controlled temperature. At the end of fermentation the wine is kept on its yeasts in stainless steel tanks for approximately 10/15 months with weekly batonnage.

**Alcohol content:** 13% vol

**Color and appearance:** straw yellow with grey-green reflections, hints of onion skin, crystalline and consistent.

**Aroma:** strong, intense, with good complexity and finesse. The ripe fruit bursts forth with a plum worthy of the best slivovitz and is accompanied by golden apple and pear. Florality determined by broom, hawthorn and iris. Light spiciness of cardamom and white pepper.

**Taste:** softness and alcohol content are measured with good freshness and strong minerality. Consistent with what was announced on the nose, the fruitiness of the plum returns. The excellent intensity and length of the mouth close on an elegantly almond finish.

**Pairing:** Great ability to respond to the sea: spaghetti with bottarga, swordfish steaks with cherry tomatoes, capers and olives will find something to compete with. But the aroma, softness and degreasing capacity of this great wine can also be compared with an Alsatian choucroute.

**Service:** serve at 8 -10 °C in good-sized closed tulip glasses.

**Taste while listening:** Robbie Williams - Feel

