



PINOT GRIGIO GARDA DOC

“THE HIGHEST EXPRESSION OF THE
OUR LAND “



PRODUCTION AREA

Vineyards are situated in the area between the temperate south coast of Lake Garda and the hills northwest of Mantua.

GRAPE VARIETY

100% Pinot Grigio

HARVEST AND VINIFICATION

The harvest of Pinot grigio usually starts about the beginning of September. The berries are crushed and the must undergoes cold maceration and finally the juice is fermented in stainless steel tanks, in order to bring out the aromatic characteristics of the grapes.

COLOR

TASTING NOTES

It is light yellow, with a hint of green and straw colour. It is fruity and floral on the nose. The taste is elegant, fresh and mineral. This is a pleasant young wine which a perfect balance and a rich structure.

ALCOHOL 12,5% 

THE ADVICE

Always keep a fresh bottle, perfect as an aperitif, it goes well with summer menus in particular risottos and fresh fish.

