

SIP&TALK

Pinot Grigio
INDICAZIONE GEOGRAFICA PROTETTA
PROVINCIA DI PAVIA



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GRAPES:

Pinot Grigio 100%

VINEYARDS AREA:

The grapes come from vineyards located in the Province of Pavia, in the Oltrepò Pavese area.

TRAINING METHOD:

The vines are trained using the Guyot system and have an average age of 20 years, with a density of 4,800 plants per hectare.

HARVEST:

Harvest is early, around the end of August - beginning of September, before the clusters are fully ripe.

VINIFICATION:

The grapes are destemmed and delicately pressed. The must is then cooled to 12°C and left to rest for about 18 hours to obtain clear must. After racking, alcoholic fermentation is triggered with selected yeasts and the temperature is controlled at 18°C.

WINEMAKER'S NOTES:

Straw yellow in colour with green highlights, this Pinot Grigio has an aroma of white fruit, peach, and floral notes reminiscent of elderflower. On the palate it has a lively citrus acidity, which makes it balanced and particularly refreshing. Ideal alone or paired with fish, seafood or white meats.

**Pure, crisp,
and ready to share.**