

Treccia

Pinot Grigio delle Venezie
Denominazione di origine controllata

15 years of laborious trial and error with Italy's most successful single varietal has created this extraordinary single-vineyard Pinot Grigio. Aromas of ripe white stone fruit, hay and spring blossoms form the nose on this gorgeous white. On the savory palate, tangy acidity, juicy nectarine accompany ripe pear and Rennet apple before ending on a clean finish. A fantastic expression of Pinot Grigio – an enological superstar!

Variety

Pinot Grigio 100%

Production area

Italy, Veneto
Verona

Age of the vineyard: 10-15 years

Altitude: 120 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 30 ha

Growing system: Overhead trellis

Exposure: South-east

Soil structure

Highly calcareous.
41% sand, 28% silt, 37% clay.

Processes

Subsoiling between rows. Inter-row
grassing with a mixture of grasses and
legumes. Eco-compatible farming
methods.

Technical data

Alcohol: 12,5% vol. / pH: 3.35

Total acidity: 6.50 g/L

Residual sugar: 4.50 g/L

Production 330.000 bottles

Grape production is 12.000 kg and 85
hectolitres per hectare, 3.750 grammes per
plant, with 1 plant giving 4 bottles.

Ageing potential 3 years

Serving temperature 10°C

Recommended pairings

Aperitifs, vegetable hors d'oeuvres, and casual first courses without excessive
elaboration such as cold pasta salads.

