



CASTEL PIETRA PINOT GRIGIO

VIGNETI DELLE DOLOMITI IGT

Pinot Grigio was introduced in the Adige valley around 1950 to produce a Rose wine. It was only after strong enological progress in the 1970s that wineries were able to obtain a white wine rich in flavors, more supple and with a lower acidity. Castel Pietra Pinot Grigio is produced with grapes from the vineyards along the Adige and Noce river, where it finds its ideal habitat, thanks to the fertile soil.

VINIFICATION

The grapes are strictly hand picked and delivered to the winery within a few hours. Here they are selected and then gently pressed with pneumatic presses. Then the must is cooled at 15°-16° C and left for an entire night to clarify. The next day the yeast is added and the alcoholic fermentation at controlled temperature (16-18°C) is initiated. At the end of the fermentation the run off takes place and the wine is left on the lees, for about 4 – 6 months.

CHARACTERISTICS

Color: Straw-yellow.

Fragrance: Pleasant, delicate and fruity with a floral hint of camomile.

Flavor: Dry, elegant with a delicate acidity.

PAIRINGS

Excellent with appetizers, vegetables, white meats, poultry and fish.

ALCOHOL CONTENT: 12,0%

SERVING TEMPERATURE: 10-12°C