



TERRE DEL NOCE

Pinot Grigio Rosè Vigneti delle Dolomiti IGT

Pinot Grigio was originally introduced in the Adige valley around 1950 to produce a rosé wine due to its copper-color skin. It was only after strong oenological progress in the 1970s that wineries were able to obtain a white wine rich in flavors; suppler and with a lower acidity. With this wine we have decided to go back to the roots of Pinot Grigio producing a unique Rosé version.

Thanks to the most evolved winemaking techniques, this Rosé can compare to the famed white Pinot Grigio in freshness, fragrance and elegance. The Terre del Noce Pinot Grigio Rosè is produced with grapes from vineyards along the Noce river at the foot of the snow-capped Dolomite mountains - where it finds its ideal habitat, thanks to the fertile soil.

VINIFICATION

The grapes are hand-picked and delivered to the winery within a few hours to preserve freshness. The grapes are completely de-stemmed, crushed and then cooled to about 46°F, followed by cold maceration for a few hours. This technique allows a perfect light extraction of pink color along with consistent taste and quality profile throughout the shelf-life of the wine. Here they are gently pressed with pneumatic presses. Then, the must is left for an entire night to clarify. The next day the yeast is added and the alcoholic fermentation at controlled temperature (60-65°F) is initiated. At the end of the fermentation the run-off takes place and the wine is left on the lees before bottling.

CHARACTERISTICS

Color: Soft pink with copper reflections
Fragrance: Pleasant, delicate and fruity
Flavor: Dry, elegant with a delicate acidity.

PAIRINGS

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

ALCOHOL CONTENT: 12.0%

SERVING TEMPERATURE: 42-45°F

