

Pinot grigio

BREGANZE DOC BIO PINOT GRIGIO 2023

Grape variety:

100% Pinot Grigio.

Exposure:

A single hillside vineyard facing west

Soil type:

Basaltic origin, well structured and rich in minerals.

Breeding system:

Guyot.

Grape production per hectare:

70 g.

Vinification and refining:

Soft pressing of whole grapes, very gentle processing and slow fermentation at a low temperature. It ripes in steel on the yeasts with periodic batonnage for more than 8 months.

Alcohol content:

12%

Organoleptic description:

It has a straw-yellow colour with green hues and slight copper tones. Its aroma is intense, characteristic, with fruity hints of pear and floral notes of hawthorn and lily. The flavour is balanced, soft, mineral, with good structure and savouriness. Pleasant hints of musk, candied fruit and flint return on the aftertaste, accompanied by a slight spacing of white pepper.

Gastronomic combinations:

Starters, first courses and risottos in general and all fish dishes.

Serviertemperatur:

8° C.

