



CASATAMONFORT

PINOT GRIGIO

VIGNETI DELLE DOLOMITI IGT *Ramato*

PRODUCTION AREA

Trentino – Well-ventilated foothills of Trento and Vallagarina (until 300 m)

SOIL TYPE

Sandy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Pinot Grigio 100%

WINE MAKING METHODE

Cold maceration for approximately one night in stainless steel press-machine in a completely sealed environment. Then white grape wine-making technique proceeds followed by alcoholic fermentation at a supervised temperature with selected yeasts. Further steel refinement.

TASTING NOTES

Colour: blush wine.

Bouquet: intense, fruity and spicy.

It is soft on the palate, agreeable and well balanced.

ALCOHOL

12,50 %

FOOD MATCHING

Fish, white meats, thick soups, egg- based dishes and pasta.

Excellent as an aperitif.

SERVING TEMPERATURE

10 °C | 50 °F

Available in cases of 6 x 750 ml bottles.

