



ORGANIC BIO



Classification:

PINOT GRIGIO - GARDA DOC - VINO BIOLOGICO

Description:

This wine has a straw yellow colour, a characteristic nutty aroma and a dry and clean taste with a crisp level of acidity.

Winemaking:

The grapes are harvested during the first week of September and fermented in steel tank at a controlled and cool temperature, in order to preserve the aromatic properties of the vine. After an appropriate period of contact with the fine lees, the wine is then stored in steel storages until bottling, to maintain its freshness.

Vineyards of Origin:

The grapes are selected from the vineyards in the south of Lake Garda.

Soil:

White loamy soil, mixed with various pebbles, with basic PH level

Aging / Perfecting:

Pinot Grigio is left to mature in Holding Tanks, and subjected to frequent and gentle Batonage and stirring for a few months, to enhance the extraction of primary fragrances, after which, it is subsequently bottled and left to age for 3 months before being put on sale.

This strong wine of an imposing structure and a high alcohol content make it a perfectly suitable candidate for aging for some years, thereby improving its complexity over time

Available format:

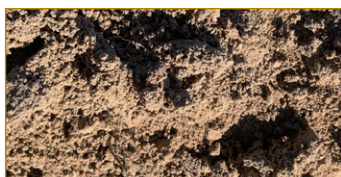
Bottles of 0.75 boxes of 6 Bottles

2 Versions

PINOT GRIGIO - PINOT GRIGIO ORGANIC It Bio 009

Dark Burgundy Vertical.

Standard Natural Cork, Screw Caps are available on request



Vineyard Land



ALCOHOL	12,5% vol.	NET CONTENTS	750 ml
ACIDITY	5,4 g/l		
AR SUGAR	5,0 g/l	GRAPE YIELD	120 q.liHa
TEMP. Service	8/10 C.°	ALTITUDE	50 mt. s.l.m
GRAPES	100% Pinot Grigio Garda Doc.		



*The technical characteristics may change without notice and are purely indicative