



TERRE DEL FÖHN

PINOT GRIGIO VIGNETI DELLE DOLOMITI IGT

PRODUCTION AREA

Trentino – Well-ventilated foothills of Trento and Lavis (till 300 m).

SOIL VARIETY

Sandy

GRAPE VARIETY

Pinot Grigio 100%

VINIFICATION

After a cold fermentation of approx. 4-6 hours, in stainless steel press-machine in a completely sealed environment, the white grape wine-making technique is followed. Fermentation at supervised temperature with selected yeast strains. Ageing in stainless steel vats.

ORGANOLEPTIC CHARACTERISTICS

Colour: pale yellow with copper highlights.
Bouquet: delicate, distinctively fruity, with a hint of ripe pear. Palate: dry, agreeable, harmonious, with a good structure.

ALCOHOL LEVEL

13,00 %

GASTRONOMIC SUGGESTIONS

Fish, white meats, thick soups, egg-based dishes. Excellent as apéritif. A well balanced and elegant wine.

SERVING TEMPERATURE

10-12 °C

Available in cases of 12, 750 ml bottles.

