

PINOT GRIGIO RAMATO



DENOMINATION

Delle Venezie Pinot Grigio DOC

GRAPE

Pinot Grigio

YIELD

45 q/ha

GROWING AREA

Vineyards in the hills area of Roncà, on the slopes of two extinct volcanoes, Calvarina and Crocetta, east of the town of Soave, in the Veneto region.

TRAINING SYSTEM

Guyot, planted to densities of 4-5,000/vines/hectare.

HARVEST PERIOD

The harvest, which generally takes place in the last week of August, is carried out exclusively by hand, with careful quality-selection of the clusters.

VINIFICATION

After the clusters are de-stemmed, the berries macerate for 12 hours on the skins, giving the wine its quite distinctive coppery hue, and are then gently pressed. The must is gravity-settled for clarity, then inoculated with cultured yeasts; it ferments at a temperature of 13°C in order to preserve the classic varietal fragrances.

MATURATION

A minimum of 3 months in steel tanks, with once-weekly bâtonnage of the fine lees, followed by a minimum of 45 days' bottle-ageing.

SENSORY PROFILE

Limpid and clear to the eye, with a distinctive coppery tonality. Fragrant peach predominates on the nose, complemented by impressions of tropical fruit, such as pineapple and heightened by subtle floral notes of spring wildflowers. Elegant and silk-smooth in the mouth, yet firmly-structured and full-bodied. Beautifully crisp, it progresses regally into a lingering finish.

SERVING SUGGESTIONS

An ideal partner with light and vegetarian antipasti, and perfect with fish.

SERVING TEMPERATURE

10-12° C