

Pinot Grigio Cru Selection

2018



Wine description

With food

Due to its complex body we recommend pairing it with a wide range of dishes - from cold starters to spring-summer pasta. It is excellent with sea food dishes, and not too spicy Asian, Thai and modern Japanese cuisine.

Aging

The maturation of a classical Pinot Grigio may develop fantastically up to ten years.

- **Grape type:** Pinot Grigio
- **Region:** Collio - Italy
- **Vineyards:** Ronco di Zegla
- **Vineyards age:** 42 years
- **Vineyards altitude:** 250 meters above sea level
- **Vineyards exposure:** south - east
- **Soil type:** marl, clay, limestone
- **Harvest:** hand harvested, in the end of August
- **Vinification:** Spontaneous fermentation in contact with skins of berries (maceration) for 8 days in 2.500 Litre conical shaped oak barrels (tino). Softly pressed with pneumatic pressure.
- **Maturation:** 11 months on the lees in 2.500 litre conical shaped oak barrels
- **Maturation in bottle:** at least 6 months
- **Alcohol:** 14 % vol
- **Total acidity:** 5,2 g / l
- **Bottle:** 0,75 l
- **Bottling:** 3.333 bottles in August 2019
- **Serving temperature:** 12° - 13 °C