**Pinot Grigio**

The Pinot Grigio has an intense straw yellow color, a floral aromatic bouquet reminiscent of acacia, sage and hay, almonds and sandalwood, and is enriched with aromas of lime blossom and honey after an adequate period in the bottle. On the palate, the wine conquers with its finesse and elegance and the fresh richness / profusion. The Pinot Grigio gives its best after about three to four months of aging in the bottle.

**Characteristics**

Yield per hectare

60 hectoliters

Production

40000 - 45000 bottles

Recommended serving temperature

12° C - 14° C

**Production area**

Pinot Grigio grapes grow on a Guyot system on medium-high and high hills between 350 and 800 meters above sea level. The deep, rich soil with a good content of clay and limestone, originates from the erosion of the mountain above. Exposures range from south to southwest.

**Winemaking**

The fermentation of the must takes place at a controlled temperature almost exclusively in stainless steel tanks, with a small quantity in barrique. The wine matures for about four months on its lees, separately, as during the fermentation process.

**Food Pairing**

The wine is an ideal combination for first courses like pasta, rice and cereal dishes, vegetable dishes and grilled white meat without any dressing.