

REGION - Alpage (Veneto), Italy

APPELLATION - Vino Bianco da Tavola

VARIETAL(S) - 100% Pinot Grigio

VINEYARD SIZE - 0.2 hectares (planted in 2013)

SOIL - glacial morainic composed of calcareous marl and gravel

AGRICULTURE - practicing organic

ANNUAL PRODUCTION - 33 cases

CELLARING POTENTIAL - 5 to 10 years

VINIFICATION

Harvest takes place at the first snowfall - usually the first week of November. After being manually harvested, the grapes were pressed and allowed to macerate on the skins for a couple of hours. The must was then allowed to cold settle for 24 hours before being fermented in temperature-controlled stainless steel containers at low temperature (16°C) in order to preserve aromatics. Once primary fermentation was completed, the wine was aged on its lees for 6 months until the following spring when it was bottled and released.

TASTING NOTES

NOSE - Dried rose petals, nectarines, candied fruit, acacia, honey, balsamic notes and meyer lemon.

PALATE - Medium body; medium-plus acidity. Lots of yellow stone fruit on the palate. Possesses great finesse with a beautiful minerality and bright acidity. Long finish.

