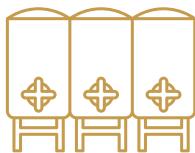


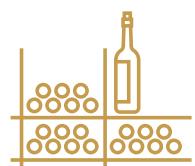
Pinot Grigio Trentino

-Istituto Agrario San Michele all'Adige-



VINIFICATION

Traditional white vinification, carried out partly in small oak barrels and partly in stainless steel tanks. Extended lees contact before bottling to enhance flavour and structure.



AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



TASTING NOTES



Straw-yellow colour with greenish reflections.



On the nose it shows great complexity and varietal character.



Italy
Trentino
Trento



CLASSIFICATION

D.O.C.

WINE TYPE

White

ALC./VOL.

13,5%



GRAPE VARIETIES

Pinot Grigio

FARMING SYSTEM

Pergola training system

HARVEST

Manual, mid-September



On the palate it is structured, round and persistent, with complex aromas of undergrowth, sometimes slightly smoky or floral.