

# Mattia [Beyond Pinot] 2015



## VARIETAL

Pinot Grigio 100%



## VINEYARDS

Exclusively from our "Mattia" vineyard. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



## HARVEST

Meticulous hand selection.



## VINIFICATION

After a brief period of cold skin-contact, the grapes are softly pressed. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation happens at a controlled temperature, half in stainless steel tanks and half in 2,000 lt oak barrels.



## AGING

Aged for 8 months on the noble lees in the fermentation tanks and barrels, with frequent batonnages.



## TASTING NOTES

### Color

Intense golden yellow.

### Aroma

Rich flower notes, acacia honey, tangerine, hints of graphite and wet stone.

### Taste

Intense, with a long finish, delicate acidity and saltiness, rounded up by gentle creamy notes.



Perfect with cooked fish or crustaceans, duck, quail, richly seasoned risotto or pot roast-filled pasta.

Serve at 54-58°F.

**ALC. CONTENT**  
13%

**ACIDITY**  
4,7 g/l

**pH**  
3,37

**DRY EXTRACT**  
20,1