

XL 2014

The copper side of Pinot Grigio



VARIETAL

Pinot Grigio 100%



VINEYARDS

Exclusively from our oldest vineyard "Mattia". 5,500 vines planted per hectare, trained using the Guyot method. Yield of 60 q/ha.



HARVEST

Meticulous hand selection of the ripest bunches.



VINIFICATION

The fruit is destemmed and the juice ferments on the skins for 8 days at a controlled temperature. After racking, part of the must continues fermenting in 500 lt oak barrels, the remaining part in stainless steel tanks.



AGING

Aged for 18 months on the noble lees in stainless steel tanks and oak tonneaux with frequent batonnages. Bottle aged for 6 months.



TASTING NOTES

Color

Luminous copper color.

Aroma

Spring flowers, wild strawberries, apple, and nuances of talc.

Taste

Generous body, revealing a kick of spice and a vibrant personality.



Pair with raw seafood and shellfish, prosciutto and cantaloupe, risotto, pasta dishes, and fresh cheeses.

Serve at 54-57°F.

ALC. CONTENT
13%

ACIDITY
5,6 g/l

pH
3,46

DRY EXTRACT
23,5