

Mattia {Beyond Pinot} 2015

Beyond Pinot



VARIETAL

Pinot Grigio 100%



VINEYARDS

Exclusively from our "Mattia" vineyard. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 70 ql/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 occurs at a controlled temperature, half in stainless steel tanks and half in 2,000 lt oak barrels.



AGING

For eight months in the fermentation tanks and barrels, with weekly batonnages on the noble lees. Bottle aged for an additional 12 months before release.



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.

Standout chef pairing: Chu-toro nigiri @ Shi's (Udine, Italy)

Serve at 12°C.

ALC. CONTENT

13%

ACIDITY

4,7 g/l

pH

3,37

DRY EXTRACT

20,1