

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 ql/ha.



HARVEST

Meticulous hand selection of the ripest bunches.



VINIFICATION

The fruit is destemmed and the juice begins fermentation in stainless steel tanks on the skins for seven days at a controlled temperature (19-21°C). After racking, half of the must continues fermenting in 500 lt oak barrels and the remaining part in stainless steel tanks.



AGING

For eight months in the fermentation vats, with weekly batonnages on the noble lees. The wines are assembled and aged for an additional six months in stainless steel.



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.

Standout chef pairing: Seafood soup by Arjan Kuqi @ La Frasca (Lauzacco, Italy)

Serve at 12-14°C.

ALC. CONTENT

13%

ACIDITY

5,6 g/l

pH

3,46

DRY EXTRACT

23,5