

XL 2016

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 70 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 12 days at a controlled temperature (19-21°C). After racking, the wine is transferred to 2,000 lt. French oak barrels where weekly bâtonnage on the noble lees are conducted for the first six months.



AGING

For 22 months in 2,000 lt. French oak barrels. The wine further ages for three months in the bottle before release.



TASTING NOTES

Color

Brilliant, hermetic copper color.

Aroma

Captivatingly warm and complex, with notes of rose, dried apricot, mint, daisy flowers, honey, custard, spices, white pepper, and juniper.

Taste

Intense body, large, and persistent yet fresh, notes of candied fruit, dried apricots and figs, and flint. Silky, with a clean finish and abundant umami.



Perfect substitute to less tannic reds, it is magnified by pasta dishes, as well as white and pink meats. Pairs perfectly with medium aged cheeses.

Standout chef pairing: White amatriciana with Iberian pig guanciale and shiitake @ Trattoria Aquilotto (Kawasaki, Japan)

Serve at 14°C.

ALC. CONTENT

13%

ACIDITY

5,3 g/l

pH

3,56

DRY EXTRACT

22,3