

## XL 2018

The copper side of Pinot Grigio



**VARIETAL** Pinot Grigio 100%



**VINEYARDS** Exclusively from our "Mattia" vineyard, planted in 1990, with an average vine age of 18 years. 5,600 vines planted per hectare, trained using the Guyot method. Yield of 90 ql/ha.



**HARVEST** September 12<sup>th</sup>. Hand selection of the ripest bunches followed by optical sorting.



**VINIFICATION** After destemming and crushing, the must sits on the skin for 12 days while fermenting in stainless steel tanks at a controlled temperature of 18°C; during this time, we punch-down the cap three times a day. Follows racking and a gentle pressing.



**ÉLEVAGE** For eight months in stainless steel vats, during which the wine lays on the noble lees - bâtonnages are carried out, starting twice a day and with a diminishing frequency, until the end of December. Afterwards, the wine is transferred into 2,000 lt French/Slavonian oak barrels where it continues evolving for 15 months. XL is bottle aged for six months before release.



**TASTING NOTES** (serve at 15°C)

**Color** Shiny, timeless copper.

**Aroma** Warm and enveloping, with notes of rose, rosemary, wild strawberries, star anise, and candied orange.

**Taste** Soft and velvety, with ethereal tannins. Balsamic notes, with hints of citrus, white pepper, chestnut honey, vanilla, and sour cherries.



**PAIRINGS** A perfect substitute to less tannic reds, XL triumphs with pasta dishes, as well as pink meats and fish soups. Pairs perfectly with medium aged cheeses. Standout chef pairing: White amatriciana with Iberian pig guanciale and shiitake @ Trattoria Aquilotto (Kawasaki, Japan)

### APPROXIMATE ANALYTICAL DATA

<b>Alc. content</b> 13,1%	<b>Tot. acidity</b> 5,1 g/l	<b>Lactic acid</b> 0,8 g/l	<b>Malic acid</b> 0,7 g/l
<b>pH</b> 3,4	<b>Dry extract</b> 24,4	<b>Glycerin</b> 8,0 g/l	<b>Res. sugar</b> 3,0 g/l