

Mattia {Beyond Pinot} 2017

Venturing {beyond} the surface



VARIETY 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 46 q/ha.



HARVEST On August 31st, during the earliest and coolest morning hours. Manual harvest followed by optical sorting.



VINIFICATION After destemming and crushing, grapes are softly pressed. The juice is cooled and excess particles are removed through natural decantation. Fermentation, aided by selected yeasts, occurs over nine days at a temperature of 17-19°C – in stainless steel tanks for the initial $\frac{3}{4}$ of the alcoholic fermentation, then 40% of the juice is moved to a 20 hl French/Slavonian oak barrel and the masses conclude fermentation separately.



ÉLEVAGE For 18 months in the fermentation vats, laying on the noble lees. We conduct bâtonnages for the first six months, until mid March, starting twice a day and then with diminishing frequency. Afterwards, we proceed with the assemblage and, following an additional 12 months in stainless steel, élevage comes to an end. The wine evolves in the bottle for 14 months before release.



TASTING NOTES (serve at 13-14°C)

Color Saffron yellow.

Aroma Notes of dried apricot, licorice root, chamomile flowers, dried walnuts, thyme, and hints of sweet vanilla pod, white peach, and chalk.

Taste Dense and potent, with captivating tension; sapid, persistent, and characterized by a distinct freshness. Notes of citrus, pomegranate, raw walnut, papaya, peach preserve, and short crust pastry.



PAIRINGS Standout chef pairing: Chu-toro nigiri @ Shi's (Udine, Italy). Perfect with cooked fish or crustaceans, duck, quail, richly seasoned risotto or pot roast-filled pasta.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,3%	Tot. acidity 5,4 g/l	Lactic acid 0,6 g/l	Malic acid 1,1 g/l
Tartaric acid 2,0 g/l	pH 3,4	Dry extract 21,5	Glycerin 6,7 g/l
Res. sugar 0,6 g/l	Total SO2 104		