

XL 2018

The copper side of Pinot Grigio



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 90 ql/ha.



HARVEST September 12th. 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 Standout chef pairing: White amatriciana with Iberian pig guanciale and shiitake @ Trattoria Aquilotto (Kawasaki, Japan). 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.

APPROXIMATE ANALYTICAL DATA

Alc. content 13,1%	Tot. acidity 5,1 g/l	Lactic acid 0,8 g/l	Malic acid 0,7 g/l
Tartaric acid 1,2 g/l	pH 3,4	Dry extract 24,4	Glycerin 8,0 g/l
Res. sugar 1,5 g/l	Total SO2 130		