



Anna Spinato



Pinot Grigio IGT

Production area: Treviso area.

Varietal: 100% Pinot Grigio grapes.

Ground composition: both light and very rich soil.

Vineyard farming method and principal cultivation: Guyot with rigorous winter prunings and specific actions on for the control of production and foliage. Defense against pests according to the modern dictates of integrated pest management and special attention to irrigation.

Harvest: manual from early September onwards.

Winemaking: pressing the fractioned whole grapes through presses with air-lung. Temperature-controlled fermentation and aging in stainless steel.

Conservation: 10° C

Service: 10°/12° C

SENSORIAL NOTES:

Color: brilliant straw-yellow.

Fragrance: persistent and intense aromas of citrus and tropical fruit.

Taste: full and slightly tangy, mineral traces, banana and yellow peach with shades of yeast. Will leave a great memory as an evening in excellent company.

Match: risotto with prawns (scampi) and rocket salad.