



Pinot Grigio “Desmontà” Arcole DOC

Grapes Variety

100% Pinot Grigio from our own vineyards.

Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

Vinification and maturation

After a soft pressing of the grapes, it follows an alcoholic fermentation with a temperature of 18 °C. The wine rests for 2 months on the lees in steel tanks for the refinement. After that the wine goes through another refinement of one month in bottles.

Alcohol

around 12,50 % vol.

Features

Colour: is straw yellow and bright with light variations of topaz.

Bouquet: is fruity and flowery with hints of green apple and apricot.

Palate: it results pleasantly fresh with notes of acacia honey. Good balance.

Pairings

Excellent with vegetables appetizers or with dishes of fish or white meat.

Serve at: 10-12°C. (50-54°F.)